

Thiolized IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (64.5%)	82 %	4
Grain	Płatki owsiane	1 kg (16.1%)	60 %	3
Grain	Płatki orkiszowe	0.8 kg (12.9%)	60 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg (6.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic Dep	65 g	30 min	12.2 %
Mash	Mosaic	10 g	60 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-404	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	mango puree	1200 g	Secondary	3 day(s)

Notes

- Woda RO:kran 27.5L -> 3.5 ml kwas mlekowy

20RO + 7.5 kran

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