

WENUS (DPOS)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|---------------|-------|-----|
| Grain | Słód pale ale 5.5-7.5 EBC Weyermann® | 5 kg (80.6%) | 79 % | 7 |
| Grain | Płatki pszeniczne | 0.6 kg (9.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (9.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--|--------|--------|------------|
| First Wort | Amarillo® (USA) - granulát (7 - 11 % alfa kwasów) | 30 g | --- | 9 % |
| Aroma (end of boil) | Mosaic® (USA) - granulát (10,5 - 14 % alfa kwasów) | 60 g | 0 min | 12.25 % |
| Whirlpool | Amarillo® (USA) - granulát (7 - 11 % alfa kwasów) | 30 g | 40 min | 9 % |
| Whirlpool | Citra® (USA) - granulát (11 - 15 % alfa kwasów) | 30 g | 40 min | 13 % |
| Whirlpool | Galaxy (AUS) - granulát (12 - 16 % alfa kwasów) | 30 g | 40 min | 14 % |

| | | | | |
|-----------|--|------|----------|---------|
| Whirlpool | Mosaic® (USA) - granulat (10,5 - 14 % alfa-kwasów) | 30 g | 40 min | 12.25 % |
| Dry Hop | Amarillo® (USA) - granulat (7 - 11 % alfa-kwasów) | 30 g | 2 day(s) | 9 % |
| Dry Hop | Citra® (USA) - granulat (11 - 15 % alfa-kwasów) | 30 g | 2 day(s) | 13 % |
| Dry Hop | Galaxy (AUS) - granulat (12 - 16 % alfa-kwasów) | 60 g | 2 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|----------------------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | Ze starterem 2l (ok. 9BLG) |
| Starter zrobiony z: - Ekstrakt słodowy niechmielony w syropie JASNY (Bruntal z BA) 25-35EBC | | | | |

Notes

- Drugie piwo z serii piw NEIPA

Zrezygnowałem z chmielu na burzliwą fermentację (biotransformacji brak :(), żeby mieć gęstwę do następnego piwa.
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