

WioIPAAA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **62**
- SRM **4.6**
- 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 **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (28.2%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (42.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (14.1%)	85 %	3
Grain	Płatki owsiane	0.6 kg (8.5%)	85 %	3
Adjunct	laktoza	0.5 kg (7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Boil	Citra	30 g	30 min	12 %
Dry Hop	Citra	20 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z mango	1000 g	Primary	3 day(s)
Water Agent	gips piwowarski	12 g	Boil	90 min

Notes

- marynka i lubelski tylko żeby zużyć bo długo leżą.
 - laktoze dodać w 50 min gotowania brzezki
 - po 2-3 dniach fermentacji burzliwej dodaj pulpę z mango (jest sterylna więc bezpośrednio do fermentora)
 - mango powinno dodać z 2 blg.
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