

Zobacz sie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **11.1**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (57.1%) | 85 % | 7 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (4.3%) | 73 % | 80 |
| Grain | Fawcett - Brown | 0.7 kg (10%) | 72 % | 150 |
| Grain | Pilzneński | 1 kg (14.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Mosaic | 20 g | 60 min | 11.8 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.8 % |
| Dry Hop | Citra | 10 g | 10 day(s) | 14.2 % |
| Dry Hop | Equinox | 15 g | 10 day(s) | 13.4 % |
| Boil | Equinox | 15 g | 30 min | 13.4 % |
| Boil | Chinook | 10 g | 45 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|-------|---------|
| Safale S-04 | Ale | Dry | 100 g | Safbrew |
|-------------|-----|-----|-------|---------|

Notes

- Dodane do zacierania 200ml sos BBQ
Jan 16, 2018, 3:43 PM