

# Supreme IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **195**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (90.9%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.2 kg (6.1%) | 78 %  | 4   |
| Grain | Weyermann - Carared       | 0.1 kg (3%)   | 75 %  | 45  |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Warrior      | 30 g   | 60 min | 17 %       |
| Boil                | Enigma (AUS) | 30 g   | 20 min | 17.2 %     |
| Boil                | Centennial   | 30 g   | 20 min | 10.5 %     |
| Aroma (end of boil) | Cascade      | 15 g   | 10 min | 6 %        |
| Aroma (end of boil) | Cascade      | 15 g   | 5 min  | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | mech irlandzki  | 2 g    | Boil    | 15 min |
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |

## Notes

- Supergoryczkowa IPA, chmielona odmianami amerykańskimi, australijskimi i nowozelandzkimi. Owocowy profil piwa i potężna goryczka. Fermentowane drożdżami s04, dla uzyskania minimalnie większej słodkiej kontry oraz brzoskwiniowo-gruszkowego aromatu drożdżowego.  
Piwo w tej warce ma 17blg i 200ibu goryczki.  
*Mar 23, 2017, 2:24 PM*