

Microphone Check

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **74**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra/Amarillo	17 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Boil	Huell Melon	35 g	5 min	7.5 %
Whirlpool	Lemon drop	100 g	60 min	4.6 %
Dry Hop	Kazbek	100 g	7 day(s)	4.6 %
Dry Hop	Kazbek	100 g	1 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 1. Citra+Amarillo na wysładzanie.
2. Hop stand 70C/60 min
3. Chmiel po 3 dniach fermentacji - na kolejnych 7 dni. Potem w ostatni dzień reszta.
May 5, 2017, 11:46 AM