

06.04.2025 Antypody PA uwarzone

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **42.7 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (83.3%)	80.5 %	2
Grain	Briess - Vienna Malt	2 kg (16.7%)	77.5 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Aroma (end of boil)	Moteuka	50 g	5 min	6.4 %
Aroma (end of boil)	Nectaron	50 g	5 min	11.8 %
Whirlpool	Nectaron	50 g	15 min	11.8 %
Whirlpool	Moteuka	50 g	15 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Dry	22 g	Safale
A38 - Juice	Ale	Liquid	2000 ml	Imperial

Notes

- 30 stozek juice imperiale na starterze 2000 bez cisnienia przez pierwsze 3-5 dni w 17-18 stopniach zewntrzej

20 maly fermentor lagerowe drozdze 2 szaszety pod cisnieniem od poczatku na 15 PSI w 17-18 stopniach zewntrzej

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