

40. Piwni aborygeni: BammBamm i Pebbles - Australian IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **112**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **69 C**, Time **1 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (72.2%)	85 %	7
Grain	Monachijski	2 kg (27.8%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	70 min	15 %
Boil	Enigma (AUS)	15 g	70 min	17.2 %
Boil	Ella (AUS)	15 g	70 min	14.6 %
Boil	Galaxy	10 g	30 min	15 %
Boil	Enigma (AUS)	10 g	30 min	17.2 %
Boil	Ella (AUS)	10 g	30 min	14.6 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Enigma (AUS)	15 g	10 min	17.2 %
Boil	Ella (AUS)	15 g	10 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar
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- uwarzone 03-02-2018r.
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