

#MASHTAG 2014

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **44**
- SRM **16.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.8 liter(s)**
- Total mash volume **69 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **51.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	15 kg (87%)	81 %	6
Grain	Simpsons - Caramalt	1 kg (5.8%)	76 %	69
Grain	Simpsons - Crystal T50	1 kg (5.8%)	75 %	130
Grain	Simpsons - Chocolate Malt	0.25 kg (1.4%)	73 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	19 g	60 min	7 %
Boil	Hallertau Mittelfruh	38 g	60 min	3 %
Boil	Amarillo	38 g	30 min	9.5 %
Boil	Motueka	38 g	30 min	7 %
Whirlpool	Amarillo	38 g	60 min	9.5 %
Whirlpool	Motueka	57 g	60 min	7 %
Dry Hop	Amarillo	115 g	4 day(s)	9.5 %
Dry Hop	Centennial	115 g	4 day(s)	10.5 %
Dry Hop	Simcoe	115 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	20 ml	Wyeast Labs
Starter 3 L na brzeczce 10 BLG z jasnego ekstraktu, kręcony na mieszadle 2 dni. Fermentacja burzliwa w 21 C.				

Extras

Type	Name	Amount	Use for	Time
Other	Czerwona pomarańcza	500 g	Boil	0 min
dodane na koniec gotowania				
Flavor	Skórka cytryny	8 g	Boil	0 min
dodane na koniec gotowania				
Flavor	Skórka pomarańczy	15.4 g	Boil	0 min
dodane na koniec gotowania				