hop hammer wariacja

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **97**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg *(48.5%)*	80.5 %	2
Grain	Briess - Pale Ale Malt	4 kg *(38.8%)*	80 %	6
Sugar	cukier	1 kg *(9.7%)*	100 %	1
Grain	Weyermann Caramunich 3	0.3 kg *(2.9%)*	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	90 min	13.5 %
Boil	Amarillo	50 g	1 min	9.3 %
Boil	Simcoe	50 g	1 min	13.3 %
Boil	CItra	50 g	1 min	13 %
Dry Hop	Amarillo	50 g	7 day(s)	9.3 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---

Notes

- Przepis Jamil'a Zainsheff'a z książki Brewing classic styles.

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

W planie do uwarzenia jak tylko pojawią się amerykańce z 2016 roku.
wariacja, odjechalem z chmielami.
Jan 4, 2017, 10:00 PM