

IPA Centenial + Idaho 7

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (16.7%)	82 %	4
Grain	castlemalting - pils	3 kg (50%)	82 %	3
Grain	BESTMALZ - Best Heidelberg	1 kg (16.7%)	80.5 %	3
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Simpsons - Malted Oats	0.5 kg (8.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	50 g	15 min	9.9 %
Whirlpool	Idaho 7	30 g	15 min	13.2 %
Dry Hop	Idaho 7	100 g	3 day(s)	13.2 %
Dry Hop	Centennial	60 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	100 ml	Wyeast Labs

oyl-071 lutra	Ale	Slant	100 ml	Omega Yeast
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Notes

- Warka podzielona na 2 fermentory w jednym Lutra w drugim Wyeast 1272

Modyfikacja wody RO jonizowanej:

Ph zacieru po wrzuceniu słodów zmierzone i dostosowane do 5.2

Woda do zacierania zmodyfikowana do 5.2

6ml chlorku wapnia (4 zacier , 2 wysładzanie)

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