

FIPAP24

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.2**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Chit Malt	0.5 kg (7.7%)	50 %	2
Grain	Zakawaszający	0.5 kg (7.7%)	80 %	6
Grain	Rice, Flaked	0.75 kg (11.5%)	70 %	2
Grain	Oats, Flaked	0.75 kg (11.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	13.5 %
Boil	Idaho 7	50 g	15 min	12.8 %
Aroma (end of boil)	Citra	25 g	0 min	13.5 %
Dry Hop	Citra	50 g	8 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

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

K-97	Ale	Dry	50 g	---
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Notes

- Phantazm
50 g na whirlpool

50 g na fermentację

Aromazyna 1 g rozcieńczonej w wodzie 50 st. C na

Drożdże na 18 C

1. dzień 18

2. dzień 18

3. dzień 19

4. dzień 19

5. dzień 20

6. dzień 21

7. dzień 22

8. dzień 23

9. dzień 24

10. dzień 24

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