IPA Hop Cat 3

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **6.8**
- 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 **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.14 kg *(69.1%)*	80 %	5
Grain	Pszeniczny	0.77 kg *(10.3%)*	85 %	4
Grain	Strzegom Monachijski typ II	1.15 kg *(15.5%)*	79 %	22
Grain	Karmelowy Jasny 30EBC	0.38 kg *(5.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	23 g	60 min	13.3 %
Boil	Amarillo	23 g	10 min	8.5 %
Boil	Centennial	23 g	10 min	10.5 %
Whirlpool	Amarillo	15.33 g	10 min	8.5 %
Whirlpool	Centennial	15.33 g	10 min	10.5 %
Dry Hop	Amarillo	15.33 g	14 day(s)	9.5 %
Dry Hop	Centennial	15.33 g	14 day(s)	10.5 %
Dry Hop	Amarillo	23 g	3 day(s)	8.5 %
Dry Hop	Centennial	23 g	3 day(s)	10.5 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.87 g	Mangrove Jack's

Notes

- chmielenie whirlpool - 10 min po zakończeniu gotowania do rozpoczęcia chłodzenia
  Centennial zamiast Cascade
  Wydaje sie byc zbyt gorzkie...
  Feb 18, 2019, 4:34 PM

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