

Polish IPA Krakowski Konkurs Piw Domowych

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.4 kg (61.5%)	80.5 %	3
Grain	castle malting pilsen	1 kg (25.6%)	83 %	3
Grain	Viking Wheat Malt	0.3 kg (7.7%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (5.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	9.4 %
Boil	Amora Preta	10 g	15 min	9 %
Boil	Exp 2/20	10 g	15 min	7.5 %
Aroma (end of boil)	Amora Preta	20 g	5 min	9 %
Aroma (end of boil)	Exp 2/20	20 g	5 min	7.5 %
Dry Hop	Amora Preta	65 g	2 day(s)	9 %
Dry Hop	Exp 2/20	65 g	2 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Notes

- Woda RO modyfikowana następująco:
14.3 L do zacierania:
Chlorek wapnia - 2.86 g
Gips piwowarski - 1.43 g
Sprawdzenie Ph i korekta do 5.2-5.4

Dodano: 1ml kwasu mlekowego

6.5 L do wysładzania:
Chlorek wapnia - 4.2 g
Gips piwowarski - 2 g
Sprawdzenie Ph i korekta do 5.2-5.4

Dodano 0.5ml kwasu mlekowego

Do gotowania dorzucić (po przeliczeniu do objętości)
Epsom - 1.7g/10L
NaCl - 0.6g/10L
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