

[10] CLOUD White AIPA

- Gravity **11.5 BLG**
- ABV ---
- IBU **62**
- SRM **7.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	16
Grain	Abbey Malt Weyermann	0.4 kg (8.5%)	75 %	45
Grain	Carabelge	0.3 kg (6.4%)	75 %	32

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	15 min	13.5 %
Aroma (end of boil)	Cascade	17 g	15 min	6.7 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %
Dry Hop	Topaz	28 g	5 day(s)	15.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33 - starter	Ale	Dry	1500 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	4 g	Mash	70 min
Fining	Biersol Brewferm	14 g	Boil	3 min

Notes

- Dodałem 0,5kg cukru
osiągnętem 11,5 blg
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