

10 wspałańcých

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **121**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (10%)	82 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Zula	10 g	60 min	8.3 %
Boil	Nelson Sauvín	10 g	10 min	11 %
Boil	Idaho Gem	10 g	10 min	13.7 %
Boil	Cascade PL	10 g	10 min	5.2 %
Boil	Enigma (AUS)	10 g	10 min	17.2 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Lotus	10 g	10 min	15.2 %
Whirlpool	lunga	10 g	30 min	11 %
Whirlpool	Sabro	25 g	30 min	15 %
Dry Hop	Sabro	25 g	5 day(s)	15 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.2 %
Dry Hop	Lotus	20 g	5 day(s)	15.2 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	11 %
Dry Hop	lunga	20 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	0 min
Water Agent	Kwas Askorbinowy	5 g	Bottling	0 min
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- co z tego wyjdzie nwm
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