

100% Flakes IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **3.6**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

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

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Oats, Flaked | 0.4 kg (11.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (11.1%) | 77 % | 4 |
| Grain | Rye, Flaked | 0.4 kg (11.1%) | 78.3 % | 4 |
| Grain | Barley, Flaked | 0.4 kg (11.1%) | 70 % | 4 |
| Grain | Corn, Flaked | 0.4 kg (11.1%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.4 kg (11.1%) | 70 % | 2 |
| Grain | Spelt, Flaked | 0.4 kg (11.1%) | 77 % | 4 |
| Grain | Płatki jaglane xD | 0.4 kg (11.1%) | 70 % | 2 |
| Grain | Kasza gryczana | 0.4 kg (11.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnum | 4 g | 60 min | 13.5 % |
| Whirlpool | Cascade PL | 60 g | 30 min | 5.5 % |
| Dry Hop | Cascade PL | 40 g | 3 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Omega HotHead Ale | Ale | Slant | 1 ml | asdad |

Notes

- poszły dwa enzymy - 12 ml glukoamylazy i alfa-amylaza (dawka na 3 kg)
Oct 3, 2018, 1:23 PM