

#11 Pacyfic New England IPA (xD)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Vic Secret | 5 g | 60 min | 16.3 % |
| Boil | Nelson Sauvín | 5 g | 60 min | 11 % |
| Whirlpool | Vic Secret | 45 g | 0 min | 16.3 % |
| Whirlpool | Nelson Sauvín | 45 g | 0 min | 11 % |
| Dry Hop | Vic Secret | 50 g | --- | 16.3 % |
| Dry Hop | Nelson Sauvín | 50 g | --- | 11 % |
| Dry Hop | Vic Secret | 50 g | 5 day(s) | 16.3 % |
| Dry Hop | Nelson Sauvín | 50 g | 5 day(s) | 11 % |
| Dry Hop | Vic Secret | 50 g | 2 day(s) | 16.3 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Może jakieś będą
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