

16 i 10 blg na jesien zima 2024, warzone zapewne po urlopie we wrzesniu, ma byc mgliscie i gorzko!!!!

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.275 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (74.1%)	80.5 %	2
Grain	Briess - Carapils Malt	1 kg (7.4%)	74 %	3
Grain	Barley, Flaked	2.2 kg (16.3%)	70 %	4
Adjunct	ryzowa luska	0.3 kg (2.2%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	60 min	15 %
Boil	Citra	30 g	15 min	13.3 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Mosaic	30 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	13.3 %
Aroma (end of boil)	Mosaic	20 g	1 min	12 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	13.3 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
a38 juice	Ale	Liquid	200 ml	imperial
US05	Ale	Dry	11 g	safale

Notes

- AIPA musze jakos przeliczyc zeby wyszlo
19 litrow mocnej i 16blg AIPA
30 litrow slabej 11blg APA

Fermentacja 30 litrow duzym stozku 16
20 litrow w malym rozwodnione na 8
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