

16. IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **15**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (25.6%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 3 kg (38.5%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1.5 kg (19.2%) | 85 % | 5 |
| Grain | Oats, Malted | 0.5 kg (6.4%) | 80 % | 2 |
| Grain | Oats, Flaked | 0.4 kg (5.1%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.4 kg (5.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Whirlpool | Hallertau Blanc | 50 g | 20 min | 11 % |
| Dry Hop | Hallertau Blanc | 50 g | 7 day(s) | 11 % |
| Dry Hop | izabela | 50 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 200 ml | White Labs |

Notes

- 01.05 2021 - zatarte na 13 Plato. Kiepska wydajność bo filtracja się nie udała (spuszczone mieszając młuto, mętne jak po BIAB)
- 02.05.2021 - po dochłodzeniu zadana gęstość (4 pokolenie WLP067)
- 3.05.2021 - start fermentacja
- 16.05.2021 - na zimno
- Apr 30, 2021, 7:12 PM