

## #23 - IPA - "Fantasmagoria"

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (70%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.8 kg (30%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	15 g	30 min	14.5 %
Whirlpool	Citra	25 g	0 min	12 %
75°C hop stand - 30min				
Whirlpool	Sabro	25 g	0 min	15 %
75°C hop stand - 30min				
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
75°C hop stand - 25min				
Dry Hop	Sabro	40 g	3 day(s)	15 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Sabro	35 g	2 day(s)	15 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

### Notes

- Fermentacja wysoko:  
Burzliwa: start 18°C do 20°C  
Cicha: 19-20°C  
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