

#29 Sleeper Street IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **75**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Extra Pale Ale	5.8 kg (77.1%)	81 %	3
Grain	Weyermann - pszeniczny jasny	0.8 kg (10.6%)	80 %	4
Grain	Simpsons - Dextrin	0.4 kg (5.3%)	80 %	1.5
Grain	Simpsons - Caramalt	0.13 kg (1.7%)	76 %	40
Sugar	Corn Sugar (Dextrose)	0.39 kg (5.2%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	17.2 %
Boil	Columbus/Tomahawk/Zeus	38 g	8 min	17.2 %
Whirlpool	El Dorado	28 g	30 min	13.2 %
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Whirlpool	Columbus/Tomahawk/Zeus	56 g	20 min	17.2 %
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Dry Hop	El Dorado	130 g	3 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	57 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1098 British Ale	Ale	Liquid	2000 ml	Wyeast Labs
Starter 2000 ml, 10 BLG				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirlfloc	2 g	Boil	10 min
Pół tabletki				

Notes

- 200:100 PPM sulfate:chloride
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9BPX41X>
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