

#4 Amerykański Pies - Z02-A04-11/2017

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.35 kg (11.7%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.15 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Chinook | 5 g | 30 min | 13 % |
| Boil | Chinook | 5 g | 15 min | 13 % |
| Boil | Amarillo | 8 g | 1 min | 9.5 % |
| Boil | Cascade | 8 g | 1 min | 6 % |
| Dry Hop | Amarillo | 12 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade | 12 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 60 ml | --- |
| Zebrana z warki #3. Pierwsze pokolenie. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 8 g | Mash | 70 min |

Notes

- Zacierane w około 71 stopniach przez błąd pomiaru lub zepsuty termometr.
Chłodzenie w płaszczu wodnym do ok. 50 stopni, następnie na wolnym powietrzu do 22 stopni (całość około

4h).
Nov 21, 2017, 5:37 PM