

Barabash

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Best Ale Crisp | 3.8 kg (75.2%) | 85 % | 7 |
| Grain | Red Ale Viking Malt | 0.2 kg (4%) | 70 % | 65 |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.25 kg (5%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (7.9%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Cascade PL | 10 g | 5 min | 7.8 % |
| Boil | Cascade PL | 10 g | 35 min | 7.8 % |
| Boil | Azacca | 10 g | 20 min | 14 % |
| Aroma (end of boil) | Cascade PL | 20 g | 3 min | 7.8 % |
| Dry Hop | Cascade PL | 60 g | 4 day(s) | 7.8 % |
| Dry Hop | Azacca | 40 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| lallemand Lalbrew New England Ale Yeast | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

Notes

- Do wystadzania 5 gr. Cascada
40 g. Cascada podczas fermentacji od 1 dnia
20g na 5 dni na chmielenie na zimno
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