

BROWN IPA ELIXIR SINGLE HOP

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **18**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3 kg (78.9%)	--- %	5
Grain	Płatki owsiane	0.4 kg (10.5%)	--- %	4
Grain	Słód karmelowy 200 - Viking Malt (Strzegom)	0.2 kg (5.3%)	--- %	200
Grain	Słód Castle Malting - Château Caffé	0.2 kg (5.3%)	--- %	500

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Elixir	25 g	60 min	6.8 %
Boil	Elixir	25 g	20 min	6.8 %
Whirlpool	Elixir	30 g	20 min	6.8 %
Dry Hop	Elixir	50 g	4 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- chmielenie na whirlpool/hopstand 20 minut od 90°C;
schłodzenie brzeczki do temp. 15-16°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 150-250; Cl 100-150; Alk. całk. 100-150; RA 25-75
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