

COOKIE MONSTER - EARL GREY DIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (80%) | 80 % | 5 |
| Grain | Żytni | 1 kg (10%) | 85 % | 8 |
| Grain | Pilznieński | 1 kg (10%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|---------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.6 % |
| Aroma (end of boil) | Experimental GR50 | 50 g | 15 min | 6.1 % |
| Aroma (end of boil) | Experimental GJ2 | 50 g | 15 min | 5.8 % |
| Whirlpool | Experimental GR50 | 50 g | 180 min | 6.1 % |
| Whirlpool | Experimental GJ2 | 50 g | 180 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|-----------|----------|
| Spice | Herbata Elgrey - Coldbrew | 100 g | Secondary | 7 day(s) |

Notes

- Korzystam z własnej konstrukcji urządzenia do przepływowego chmielenia brzezki.
Z mocą 800 l na godzinę przez 180 minut chmielę na zimno przed refermentacją.
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