

Fajna IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (52.6%)	81 %	4
Grain	Pale Ale Strzegom	1.2 kg (31.6%)	80 %	6
Grain	Pszeniczny Strzegom	0.3 kg (7.9%)	75 %	5
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	14 g	60 min	13.2 %
Boil	Mosaic	15 g	30 min	12 %
Boil	Mosaic	30 g	0 min	12 %
Dry Hop	Mosaic	65 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.6 g	Fermentis

Notes

- Chmielenie na smak/aromat dostosować według własnej koncepcji.
Feb 6, 2018, 7:19 PM