

Farwell, miss Izabela, farewell!

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **29**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **100 C**, Time **5 min**
- Temp **63 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **10 min** at **76C**
- Keep mash **5 min** at **100C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (83.6%) | 81 % | 4 |
| Adjunct | Płatki ryżowe | 0.32 kg (11.1%) | --- % | --- |
| Grain | caraamber | 0.15 kg (5.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------|----------|--------|----------|------------|
| Boil | Puławski | 15 g | 40 min | 8.9 % |
| No chill: 20 [min] | | | | |
| Boil | Zula | 10 g | 20 min | 8.3 % |
| No chill: 0 [min] | | | | |
| Whirlpool | Zula | 10 g | 0 min | 8.3 % |
| 88°C-100°C: 20 [min] | | | | |
| Whirlpool | Zula | 10 g | 0 min | 8.3 % |
| 71°C-77°C: 20 [min] | | | | |
| Whirlpool | Zula | 10 g | 0 min | 8.3 % |
| 60°C-66°C: 20 [min] | | | | |
| Dry Hop | Zula | 25 g | 0 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Notes

- Wykonać kleikowanie ryżu (100°C x 5min).
Jan 21, 2023, 3:06 PM