

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