

FIPAP24

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Chit Malt	0.5 kg (7.7%)	50 %	2
Grain	Zakawaszający	0.5 kg (7.7%)	80 %	6
Grain	Rice, Flaked	0.75 kg (11.5%)	70 %	2
Grain	Oats, Flaked	0.75 kg (11.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	13.5 %
Boil	Idaho 7	50 g	15 min	12.8 %
Aroma (end of boil)	Citra	25 g	0 min	13.5 %
Dry Hop	Citra	50 g	8 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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K-97	Ale	Dry	50 g	---
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Notes

- Phantazm
50 g na whirlpool

50 g na fermentacje

Aromazyna 1 g rozcieńczonej w wodzie 50 st. C na

Drożdże na 18 C

1. dzień 18

2. dzień 18

3. dzień 19

4. dzień 19

5. dzień 20

6. dzień 21

7. dzień 22

8. dzień 23

9. dzień 24

10. dzień 24

Jan 27, 2024, 2:05 PM