

GAZOWANE NE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1.4 kg (19.4%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	17.4 %
Boil	Citra	20 g	15 min	13.4 %
Boil	Nelson Sauvín	20 g	15 min	10.4 %
Boil	Galaxy	10 g	15 min	17.4 %
Dry Hop	Citra	80 g	7 day(s)	13.4 %
Dry Hop	Nelson Sauvín	80 g	7 day(s)	10.4 %
Dry Hop	Galaxy	80 g	7 day(s)	17.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Płatki - 4l wody, powoli podnieść temperaturę do 100°C, dolać 11l wody i podnieść temperaturę do 68°C

Po 80g Citra, Nelson Sauvin i Galaxy na cichą

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