

GIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **62**
- SRM **11.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **49.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **49.7 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Pale Ale | 7 kg (49.3%) | 80 % | 7 |
| Grain | Słód pszeniczny | 1 kg (7%) | 82 % | 5 |
| Grain | Strzegom pszenica prażona | 0.2 kg (1.4%) | 70 % | 1000 |
| Grain | Mep©Lager | 6 kg (42.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Magnum | 100 g | 60 min | 13.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 5 min | 4.5 % |
| Dry Hop | Perle | 160 g | 5 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| English ALE | Ale | Slant | 450 ml | Bunkier |

Notes

- GIPA - German Indian Pale Ale

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

Piwo chmielone szyszkami - szyszki zajebane z plantacji z Niemiec podczas zbioru.
Przechowywane w reklamówkach z biedry.
Sypiemy dużo - jebać biedę.
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