

IPA 2 HOPS HOPS Turniejowa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **64**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (76.3%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (16.9%) | 80 % | 16 |
| Grain | Castlemalting - Cara Clair | 0.4 kg (6.8%) | 78 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnat | 15 g | 55 min | 13.7 % |
| Boil | Amarillo | 16 g | 55 min | 8.5 % |
| Boil | Amarillo | 32 g | 25 min | 8.5 % |
| Boil | Amarillo | 32 g | 15 min | 8.5 % |
| Boil | Cascade | 20 g | 1 min | 5.5 % |
| Whirlpool | Cascade | 30 g | 10 min | 5.5 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.5 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Notes

- 135gr cukru + 1 l wody,
CO2 = 2,5
22,5 piwa
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