

## IPA Base

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 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 **66 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.8%)	73 %	120
Grain	Weyermann - Carafoam	0.25 kg (3.8%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.4 %
Boil	Summit	10 g	30 min	15.8 %
Aroma (end of boil)	Centennial	100 g	0 min	10.5 %
Dry Hop	Centennial	80 g	14 day(s)	10.5 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka grejpfruta	1 g	Boil	0 min

Flavor	Skórka pomaranczy	1 g	Boil	0 min
--------	-------------------	-----	------	-------

## Notes

- Fermentacja w 20 stopniach celsjusza.

Grejfrut: skórki z 4 sztuk

1 do gotowania na zero minut

Pozostale zanurzyc w wodce i wraz z nia dodac na cicha(przy okolo 5 BLG)

Pomarancza: skórki z 1 sztuki - tez w wodce.

Cara foam zastapione cara claire.

4 grapefruity na 36h przed butelkowaniem!!

I use 4 ruby red grapefruits peel brewing and the juice 2 to 4 in the keg.

1 oz - 30g

1 ozCentennialPellet10First Wort 36.75

0.5 ozCascadePellet6.3Boil15 min5.22

1 ozMosaicPellet12.5Boil6 min9.8

1 ozCitraPellet11.6Boil6 min9.09

1 ozCitraPellet12.8Dry Hop5 days

1.5 ozMosaicPellet12.5Dry Hop5 days

0.5 ozCascadePellet6.3Dry Hop5 days

21.8.18

Dodano po 50g Cascade NZ 7% alfa i Wai-iti 2.8% alfa.

27.8.18

BLG na poziomie: 5

11.9.18 Butelkowanie przy 4 blg

Aug 3, 2018, 12:06 AM