

IPA ERL GRAY

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **76**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.75 kg (50%)	79 %	22
Grain	Strzegom Pale Ale	2.75 kg (50%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	30 g	5 min	4 %
Boil	Mosaic	15 g	45 min	10 %
Boil	Simcoe	15 g	45 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	65 min	10 %
Aroma (end of boil)	Simcoe	15 g	65 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa z US-05 po piwie 13blg	Ale	Slant	370 ml	---

Extras

Type	Name	Amount	Use for	Time
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Herb	Herbata Erl Grey	200 g	Secondary	3 day(s)
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Notes

- Podczas Zacierania po pierwszej przerwie czasowej nastąpił niekontrolowany wygrzew. Drożdzy powinno być 250ml było 370. fermentacja ekspresowa po 7 dniach ustała.
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