

IPA FM11 & WY1098

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **62**
- SRM **13**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **62 C**, Time **66 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **66 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.7 kg (75.3%)	81 %	5
Grain	Monachijski	1.2 kg (13.5%)	80 %	16
Grain	Carmel Aromatic Viking	1 kg (11.2%)	80 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim UK	80 g	60 min	11.1 %
Boil	Pilgrim UK	20 g	5 min	11.1 %
Aroma (end of boil)	East Kent Goldings	25 g	1 min	5.1 %
Dry Hop	East Kent Goldings	100 g	5 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile
Wyeast - London Ale 1098	Ale	Slant	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	40 g	Boil	60 min
Water Agent	Chlorek wapnia	4 g	Boil	60 min
Water Agent	Soda oczyszczona	10 g	Boil	60 min
Other	Pożywka + cynk	2 g	Boil	60 min
Fining	WhirlflocT	1 g	Boil	15 min

Notes

- Woda z biedry 2.
Burtonizacja wody do SO-/Cl- ratio: 9+ (ok 8,5)
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