

IPA v2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **45**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (73.9%)	95 %	26
Dry Extract	Briess DME - Golden Light	1.2 kg (26.1%)	95 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	11.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6.9 %
Aroma (end of boil)	Mosaic	10 g	5 min	10.4 %
Dry Hop	Mosaic	20 g	4 day(s)	10.4 %
Dry Hop	Cascade	10 g	4 day(s)	6.9 %
Dry Hop	Simcoe	10 g	4 day(s)	11.5 %
Boil	Mosaic	20 g	50 min	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Munich malt	227 g	Mash	30 min
Other	Crystal 10 malt	454 g	Mash	30 min

Notes

- Heat 5 gallons of water to 170°F (77°C). Steep the grains for 30 minutes. Bring the wort to a boil. Once you reach a rolling boil, add a quarter of the malt extract. Boil for 60 minutes following the hops schedule. After flameout, add the remaining malt extract.

Let ferment at 68°F (20°C) for 2 weeks. After fermentation, add the remaining hops to the vessel. Dry hop for 1 week, then bottle or keg.

UWAGA: - przy moczeniu tych słodów w takich ilościach podbiło to jednak ekstrakt i wyszło więcej niż chciałem - wyszło 18 Blg na 23 L finalnego piwa. Następnym razem dałbym jednak mniej DME (nie 800g a może 200g - tak żeby bez ziaren ucelować w 14 Blg).

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