

Ipka Pipka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	6 kg (80%)	80.5 %	4
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (6.7%)	85 %	5
Grain	Amber Malt	0.2 kg (2.7%)	75 %	43
Grain	Briess - Caracrytal Wheat Malt	0.2 kg (2.7%)	78 %	108
Grain	Briess - Victory Malt	0.1 kg (1.3%)	75 %	55

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	50 g	0 min	8.1 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.1 %
Aroma (end of boil)	Amarillo	50 g	0 min	8 %
Aroma (end of boil)	Centennial	50 g	0 min	7.3 %
Dry Hop	Azacca	35 g	4 day(s)	10.6 %
Dry Hop	El Dorado	35 g	4 day(s)	11 %
Dry Hop	Amarillo	35 g	3 day(s)	8 %

Dry Hop	Centennial	35 g	3 day(s)	7.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM55 Green Hill	Ale	Liquid	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gypsum	3 g	Mash	---

Notes

- Podwójnie chmielona najpierwszy 70g Azacca i El Dorado w 3 dniu fermentacji na około 3 do 4 dni a drugie doładowanie na 3 dni przed rozlewem po obniżeniu temperatury fermentacji do 14 stopni.
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