

Lodówkowe IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.5%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.2 kg (7.4%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg (7.4%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 26 g | 30 min | 10 % |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

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

Notes

- 1,061/15 początkowa

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