

Made in Poland IPA 14 Blg

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **68**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (86.6%)	80 %	5
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	30 g	45 min	6.1 %
Aroma (end of boil)	Cascade PL	50 g	10 min	5.2 %
Aroma (end of boil)	Oktawia	30 g	10 min	7.8 %
Dry Hop	Cascade PL	50 g	6 day(s)	5.2 %
Dry Hop	Chinook	30 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Notes

- Uwaga! przepis zmodyfikowany przez błąd w chmieleniu. W oryginale tylko lunga jest na goryczkę a Puławski powinien być gotowany 15 min
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