

nowozlencdzka

- Gravity **12.9 BLG**
- ABV ---
- IBU **80**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (93.8%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.3 kg (6.3%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Green Bullet	30 g	60 min	11 %
Aroma (end of boil)	Motueka	10 g	10 min	7 %
Aroma (end of boil)	Pacifica (NZ)	20 g	10 min	4.8 %
Whirlpool	Pacifica (NZ)	10 g	0 min	4.8 %
Whirlpool	Motueka	20 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

Notes

- Temperatura brzezki 20C
Drożdże re-hydratowane
początek fermentacji po około 16 godzinach
Brzezka słabo napowietrzona

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