

Shake it kp18

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **4.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (41.1%)	81 %	4
Grain	Briess - Pale Ale Malt	1.6 kg (26.3%)	80 %	7
Grain	Słód owsiany Fawcett	0.9 kg (14.8%)	61 %	5
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Weyermann - Carapils	0.18 kg (3%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.18 kg (3%)	80 %	6
Sugar	Milk Sugar (Lactose)	0.23 kg (3.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Citra	18 g	5 min	12 %
Aroma (end of boil)	Mosaic	18 g	5 min	10 %
Aroma (end of boil)	Cascade	18 g	5 min	6 %
Whirlpool	Citra	25 g	20 min	12 %

Whirlpool	Mosaic	25 g	20 min	10 %
Whirlpool	Cascade	25 g	20 min	6 %
Dry Hop	Citra	23 g	5 day(s)	12 %
Dry Hop	Mosaic	23 g	5 day(s)	10 %
Dry Hop	Cascade	23 g	5 day(s)	6 %
Dry Hop	Citra	33 g	3 day(s)	12 %
Dry Hop	Mosaic	33 g	3 day(s)	10 %
Dry Hop	Cascade	33 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Laska wanilli	2 g	Secondary	3 day(s)
Flavor	mango	600 g	Secondary	3 day(s)
Flavor	borówka	600 g	Secondary	3 day(s)

Notes

- Laktoza 15 min przed końcem gotowania

1 dawka "cicha" dodane na burzliwą w 2/3 dniu fermentacji

2 dawka "cicha" ostatnie 3 dni przed butelkowaniem

Warka podzielona 2x10l, dodanie owoców na ok 10 dni, 1 laska wanilii na wiadro na 5 dni
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