

# Stone IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **4.8**
- 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 **90 min**
- Evaporation rate **2 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.96 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **74C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.2 kg (87.9%) | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 10L | 0.14 kg (2.9%) | 75 %  | 20  |
| Grain | Caramel/Crystal Malt - 20L | 0.14 kg (2.9%) | 75 %  | 39  |
| Grain | Płatki pszeniczne          | 0.1 kg (2.1%)  | 85 %  | 3   |
| Grain | Płatki owsiane             | 0.2 kg (4.2%)  | 85 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Chinook                | 16 g   | 90 min | 13 %       |
| Boil      | Columbus/Tomahawk/Zeus | 13 g   | 90 min | 15.5 %     |
| Whirlpool | Centennial             | 30 g   | 15 min | 9.5 %      |
| Dry Hop   | Centennial             | 43 g   | ---    | 9.5 %      |
| Dry Hop   | Chinook                | 4.8 g  | ---    | 13 %       |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Liquid | 200 ml | White Labs |

## Notes

- Fermentacja 22stopnie az do odfermentowania 3.2P potem schlodzenie do 17 stopni albo do 10 (bo tyle mam w piwnicy) - po 24h zlac z drozdzy potem na zimno centennial 2.18 grama na litr oraz chinook 0,24 grama na litr -36 godzin w 17 stopniach (albo w 10) nastepnie schlodzic o 1,1 !! i tak trzymac tydzien :D  
*Jan 25, 2021, 7:11 PM*