

The Green Bastard - śmieć IPA #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **8.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (32.3%)	81 %	8
Grain	Weyermann - Pale Ale Malt	1 kg (16.1%)	85 %	7
Grain	Monachijski typ II	1 kg (16.1%)	80 %	18
Grain	Karmelowy Czerwony - Viking malt	1 kg (16.1%)	75 %	50
Grain	Viking Pilsner malt	0.5 kg (8.1%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.1%)	83 %	5
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	8 g	20 min	10 %
Whirlpool	Sabro	50 g	10 min	15 %
Dry Hop	Sabro	50 g	15 day(s)	15 %
Dry Hop	Sabro	100 g	5 day(s)	15 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 50 g sabro od razu z drożdżami na burzliwą
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