

warka XIX - APA bez nazwy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **75**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.62 kg (91.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (4.9%)	79 %	16
Grain	Caraamber	0.2 kg (3.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Boil	Herkules	15 g	20 min	17 %
Boil	Citra	30 g	15 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Boil	160 min

Notes

- Herkules stara szyszka, pewnie lekko zwietrzała. Dałem de facto 25g i 20g (chmienie w siateczce).
Brix po gotowaniu 17,0.
Odparowało ponad 2l, w fermentorze 20,5 l zielonego piwa.
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