

Weselne IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (75%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (8.3%) | 81 % | 6 |
| Grain | Carahell | 1 kg (8.3%) | 77 % | 26 |
| Grain | Jęczmień niesłodowany | 1 kg (8.3%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 6.5 % |
| Boil | Amarillo | 40 g | 20 min | 7.1 % |
| Aroma (end of boil) | Amarillo | 60 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |

Notes

- kwas mlekowy 15 ml do zacierania
kwas mlekowy 15 ml do wystadzania
sól epsom 5g
Aug 17, 2019, 10:54 AM