

WhatWillHoppenIn2017?

- Gravity **14.3 BLG**
- ABV ---
- IBU **81**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

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

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Bestmaltz Pale Ale Malt | 5 kg (86.2%) | 80 % | 7 |
| Grain | Strzegom Pszeniczny | 0.3 kg (5.2%) | 85 % | 4 |
| Grain | Bestmaltz Wiedeński | 0.3 kg (5.2%) | 79 % | 10 |
| Grain | Carahell | 0.2 kg (3.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 25 g | 60 min | 12.5 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Cascade | 20 g | 25 min | 6 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Citra | 15 g | 2 min | 12 % |
| Whirlpool | Cascade | 40 g | 10 min | 6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

| | | | | |
|---------|---------|------|----------|-----|
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |
|---------|---------|------|----------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | Gips | 6 g | Mash | --- |
| Water Agent | Gips | 5 g | Mash | --- |

Notes

- Piwo wyklarowane - duże straty w objętości (zlewane ze środka ok 2/3). Bardzo smaczne!

3tygodnie w 7stopniach.

Klarowanie zelatyna, na zimno ~20 citry ~40 cascade

Na podstawie receptury sziszi (piwo.org)

Gips do wody zaciernej oraz do wody wysładzającej.

Niedopilnowany przełom - duże wykipienie wraz z chmielinami.

Po wykipieniu dorzucone ~15g Columbusa.

Po gotowaniu BLG 15,5 -> dolana Cisowianka 2,5L - BLG 14 z kawłakiem.

Piwo mętne - trochę nieprzyjemny zapach (DMS?) => Drożdże wysypane na powierzchnie, 12°C, fermentacja w pomieszczeniu 16-18°C.

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