

Zdziczała IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Topaz | 15 g | 60 min | 15 % |
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |
| Boil | Chinook | 20 g | 10 min | 13 % |
| Dry Hop | Centennial | 40 g | 7 day(s) | 10.5 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 13 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------------------|-----|--------|-------|------------|
| WLP645 - Brettanomyces clausenii | Ale | Liquid | 35 ml | White Labs |
| WLP650 - Brettanomyces bruxellensis | Ale | Liquid | 35 ml | White Labs |
| WLP653 - Brettanomyces lambicus | Ale | Liquid | 35 ml | White Labs |

Notes

- 1) Wykonać starter drożdżowy - 2l (7-10dni)
2) Dopasować profil wody
3) Zastanowić się nad wyborem drożdży lub mieszanką
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