

#11 Pacyfic New England IPA (xD)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	60 min	16.3 %
Boil	Nelson Sauvin	5 g	60 min	11 %
Whirlpool	Vic Secret	45 g	0 min	16.3 %
Whirlpool	Nelson Sauvin	45 g	0 min	11 %
Dry Hop	Vic Secret	50 g	---	16.3 %
Dry Hop	Nelson Sauvin	50 g	---	11 %
Dry Hop	Vic Secret	50 g	5 day(s)	16.3 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %
Dry Hop	Vic Secret	50 g	2 day(s)	16.3 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %

Yeasts

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

Notes

- Może jakieś będą
Oct 30, 2019, 12:08 PM