

#16 IPA (4 chmiele, 4 stody)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **6.3**
- Style **American IPA**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.3 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 | 5 kg (41.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 5 kg (41.7%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1 kg (8.3%) | 81 % | 6 |
| Grain | Strzegom Karmel 50 | 1 kg (8.3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Chinook | 25 g | 50 min | 10 % |
| Mash | lunga | 20 g | 30 min | 11 % |
| Boil | Chinook | 25 g | 30 min | 10 % |
| Boil | Cascade PL | 30 g | 20 min | 5.2 % |
| Boil | Lomik | 25 g | 38 min | 3.8 % |
| Boil | Cascade PL | 30 g | 10 min | 5.2 % |
| Boil | Lomik | 48 g | 10 min | 3.8 % |
| Aroma (end of boil) | Cascade PL | 60 g | 0 min | 5.2 % |

| | | | | |
|---------|------------|-------|----------|-------|
| Dry Hop | Cascade PL | 100 g | 7 day(s) | 5.2 % |
|---------|------------|-------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- 20:48 - Rozpoczęcie filtracji (spuszczanie z wiadra do garnka 70L)
Jun 15, 2019, 10:37 PM
- 22:18 - zakończenie filtracji. Brzeczka nastawiona na palnik.
Jun 15, 2019, 10:37 PM
- 2:34 - blg końcowe 12,5 ~ 13.
Jun 16, 2019, 2:55 AM
- Fermentacja dzień 1 temp. ok 22'C
Fermentacja po pierwszym dniu w piwnicy temp 17.5'C
Jun 18, 2019, 1:38 AM
- 26 czerwca zlanie na cichą i dodanie 100g chmielu w temp 20'C. Tego dnia pomiar refraktometrem wynosi 6, co po korekcie gęstości "KOREKTA WSKAZANIA REFRAKTOMETRU" wynosi 1.5blg czyli ABV 6.2% odfermentowanie 89.0%.
Jun 27, 2019, 12:27 PM
- Chmielenie na cicho 4 dni w temp ok 20 - 23'C
Mycie + dezynfekcja butelek ok. 3h.
Rozlew w butelki ok 1.5h.
Jun 29, 2019, 10:20 PM