

21.03.2025 Antypody PA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **48 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (83.3%)	80.5 %	2
Grain	Briess - Vienna Malt	2 kg (16.7%)	77.5 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Moteuka	25 g	5 min	6.4 %
Aroma (end of boil)	Nectaron	25 g	5 min	11.8 %
Whirlpool	Nectaron	25 g	10 min	11.8 %
Whirlpool	Moteuka	25 g	10 min	6.4 %
Dry Hop	Moteuka	50 g	5 day(s)	6.4 %
Dry Hop	Nectaron	50 g	5 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Safale

Notes

- 30 stozek juice imperiale na starterze bez cisnienia przez pierwsze 3-5 dni

20 maly fermentor lagerowe drozdze 2 szaszety pod cisnieniem od poczatku na 15 PSI

wszystko natleniane kamieniem oporowo przez pare minut

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