

#30 IPA Bobek - Łobuz w Domu Muminków

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Endeavour | 50 g | 60 min | 9.5 % |
| Boil | bobek | 25 g | 10 min | 4.4 % |
| Whirlpool | bobek | 25 g | 10 min | 4.4 % |
| Dry Hop | bobek | 50 g | 4 day(s) | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|------|
| Water Agent | kwas mlekowy | 9 g | Mash | --- |

Notes

- Zacierania odbyło się zgodnie z przypisanym.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Po przerwie 72'C próba jodowa negatywna.

OG po zacieraniu 1.038

Chmiele przedostały się z hoppersa do gara :/

Utrudniło pracę pompy. Konieczna będzie filtracja / cold crash.

SG 1.050 23L cały czas jest jakiś problem z wydajnością.

Mar 29, 2020, 10:29 PM

- Efektywność 58.89% według:

<https://www.brewersfriend.com/brewhouse-efficiency/>

Mar 30, 2020, 2:29 PM

- 07.04.2020 - 1.010 OG

08.04.2020 - zlanie na cichą i dodanie Chmielu Bobek 50 g w jednym hop spiderze.

OG 1.010

12.04.2020 - zlanie do butelek OG 1.025 po korekcie 1.010

Apr 7, 2020, 8:54 PM