

4/2024 Antypody IPA moze maj? ale raczej jesien

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

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

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **37.5 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (76.9%)	80.5 %	2
Grain	Briess - Wheat Malt, White	2 kg (15.4%)	85 %	5
Grain	Oats, Flaked	1 kg (7.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	60 min	17.7 %
Boil	Moteuka	25 g	5 min	6.4 %
Boil	Nectaron	25 g	5 min	11.8 %
Aroma (end of boil)	Moteuka	25 g	5 min	6.4 %
Aroma (end of boil)	Nectaron	25 g	5 min	11.8 %
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

- 27 stozek
15 keg
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