

#42 Izabella na Wyspach IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **73**
- SRM **6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Pszeniczny	1 kg (8.3%)	85 %	4
Grain	Monachijski	1 kg (8.3%)	80 %	16
Grain	Strzegom Karmel 30	1 kg (8.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacyfik gem	50 g	60 min	14 %
Boil	Admiral	30 g	60 min	14.3 %
Boil	Izabella	50 g	30 min	5.8 %
Whirlpool	Izabella	50 g	0 min	50 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik oslo	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	8 g	Mash	0 min
Water Agent	Gips piwowowerski	8 g	Mash	0 min

Fining	Whirflock	2 g	Boil	10 min
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Notes

- Og po zacieraniu 1.050
Wysłodzenie 5L wody
OG końcowe 1.055
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