

#58 pigwowa IPA (half IPA)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **85**
- SRM **5.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.25 kg (85%)	80 %	5
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Zula	30 g	30 min	8.3 %
Boil	Zula	20 g	15 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
oslo	Ale	Slant	80 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z pigwy	1000 g	Secondary	14 day(s)

Notes

- OG po zacieraniu 1.045
Nov 6, 2021, 10:32 PM
- OG po chłodzeniu 1.050
20L
temp dodania drożdży 20'C
Nov 7, 2021, 1:22 AM