

## #61 Hornidal IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (79.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Pszeniczny	0.6 kg (10.3%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (3.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mieszanka Citra Amarillo Centennial	50 g	15 min	10.5 %
Boil	Mieszanka Citra Amarillo Centennial	50 g	5 min	10.5 %
Boil	Mieszanka Citra Amarillo Centennial	50 g	0 min	10.5 %
Whirlpool	Mieszanka Citra Amarillo Centennial	50 g	0 min	10.5 %
Whirlpool od 84-79C, trwał godzinę, 2x zamieszane				
Dry Hop	Mieszanka Citra Amarillo Centennial	100 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hornidal	Ale	Liquid	1100 ml	Norwegia

## Notes

- blg początek 14,5 albo 15  
koniec 3,4  
ALK 6,5%

CO2: 2.1, dodano kwas askorbinowy (2 siupnięcia małą końcówką)  
rozlew 24.05  
HORNIDAL 78%  
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