

#9 Łajt Ajpiej

- Gravity **13.8 BLG**
- ABV ---
- IBU **79**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	20 g	30 min	9.5 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Chinook	15 g	10 min	10.5 %
Dry Hop	Chinook	4 g	10 day(s)	13 %
Dry Hop	Amarillo	16 g	10 day(s)	9.5 %
Dry Hop	Centennial	20 g	10 day(s)	10.5 %
Dry Hop	Cascade	8 g	10 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	CURACAO	20 g	Boil	10 min

Notes

- ZAMIĄST 0,5kg słodu pszenicznego użyto 0,5kg płatków pszennych błysk.
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