

A1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **11.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **18 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **18 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **79C**
- Keep mash **60 min** at **100C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Weyermann - Melanoiden Malt	1 kg (13.3%)	81 %	70
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (13.3%)	80 %	20
Grain	Weyermann Caramunich 3	0.5 kg (6.7%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	9.5 %
Aroma (end of boil)	Citra	25 g	15 min	12.4 %
Aroma (end of boil)	Summit	10 g	15 min	13.1 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	3.8 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	3.8 %
Dry Hop	Summit	40 g	5 day(s)	13.1 %

Dry Hop	Citra	25 g	7 day(s)	12.4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	60 min
Other	Żelatyna	6 g	Secondary	4 day(s)

Notes

- Cold rush 2 dni 2stC.

5 gram żelatyny na 20 l.

witamina c

Dodajemy go tuż przed butelkowaniem, w ilości 10g/100L (ilość kwasu askorbinowego należy podzielić proporcjonalnie do ilości wina). Dodatek ten pozwala na obniżenie dawki pirosiarczynu potasu o 1/3 do 1/2. Kwas askorbinowy pozwala na stabilizację aromatu i koloru piwa.

Jan 31, 2023, 5:27 PM