

Albedo IPA v.03

- Gravity **13.1 BLG**
- ABV ---
- IBU **76**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3.5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (33.3%)	79 %	22
Grain	Strzegom Pale Ale	0.5 kg (16.7%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (16.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	10 g	60 min	10.1 %
Boil	Magnum	10 g	60 min	10.6 %
Boil	Equinox	5 g	30 min	13.4 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Mosaic	5 g	30 min	11.7 %
Boil	Equinox	5 g	10 min	13.4 %
Boil	Citra	5 g	10 min	13.5 %
Boil	Mosaic	5 g	10 min	11.7 %
Dry Hop	Equinox	10 g	7 day(s)	13.4 %
Dry Hop	Citra	10 g	7 day(s)	13.5 %

Dry Hop	Mosaic	10 g	7 day(s)	11.7 %
Dry Hop	Equinox	10 g	3 day(s)	13.4 %
Dry Hop	Citra	10 g	3 day(s)	13.5 %
Dry Hop	Mosaic	10 g	3 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safeale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	15 min

Notes

- Woda do wysładzania zmodyfikowana gipsem piwowarskim w ilości 1/2 płaskiej łyżeczki na 5 l.
Gęstwa drożdżowa po piwie z jałowcem, nie przemywana.
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