

American IPA ok

- Gravity **18.2 BLG**
- ABV ---
- IBU **56**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain | pale ale bruntal | 6.5 kg (67%) | 85 % | 6.5 |
| Grain | Żytni weyerman | 1.5 kg (15.5%) | 85 % | 9 |
| Grain | Pilznenski bohemski klepiskowy weyerman | 1 kg (10.3%) | 85 % | 3.5 |
| Grain | karmelowy jasny Carahell weyerman | 0.2 kg (2.1%) | 85 % | 25 |
| Adjunct | płatki ryżowe | 0.5 kg (5.2%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Equinox | 10 g | 30 min | 13.1 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Equinox | 15 g | 10 min | 13.1 % |
| Boil | Amarillo | 20 g | 0 min | 9.5 % |
| Boil | Citra | 20 g | 0 min | 12 % |
| Boil | Equinox | 20 g | 0 min | 13.1 % |

| | | | | |
|---------|----------|------|-----------|--------|
| Dry Hop | Equinox | 30 g | 10 day(s) | 13.1 % |
| Dry Hop | Citra | 20 g | 10 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 10 day(s) | 9.5 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|----------|
| Flavor | Kawa | 50 g | Secondary | 3 day(s) |

Notes

- Do butelkowania:
19 litrów - 119g glukozy
oraz
0,5 litra kawy na zimno 50g
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