

AMERICAN IPA z trawą cytrynową

- Gravity **16.4 BLG**
- ABV ---
- IBU **59**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (68.5%) | 80.5 % | 2 |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (11%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (8.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.8%) | 71.7 % | 120 |
| Grain | Acid Malt | 0.4 kg (5.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Mosaic | 60 g | 60 min | 10.9 % |
| Dry Hop | Citra | 70 g | 6 day(s) | 13 % |
| Dry Hop | Centennial | 20 g | 3 day(s) | 10.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-05 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |
| Spice | trawa cytrynowa | 20 g | Boil | 10 min |

Notes

- hop stand Amarillo+simcoe=30+30, 75* na 30 min
Aug 1, 2016, 4:34 PM