Angielska IPA z pędami sosny inne chmiele

- Gravity 13.6 BLG
- ABV 5.6 %
- IBU **25**
- SRM **6.3**
- Style English IPA

Batch size

- Expected quantity of finished beer 25 liter(s)
- Trub loss 1 %
- Size with trub loss 25.5 liter(s)
- · Boil time 60 min
- Evaporation rate 1 %/h
- Boil size 26.1 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 17.4 liter(s)
- Total mash volume 23.2 liter(s)

Steps

- Temp **63 C**, Time **30 min** Temp **72 C**, Time **30 min**
- Temp 78 C, Time 10 min

Mash step by step

- Heat up 17.4 liter(s) of strike water to 70.2C
- Add grains
- Keep mash 30 min at 63C
- Keep mash 30 min at 72C
- Keep mash 10 min at 78C
- Sparge using 14.5 liter(s) of 76C water or to achieve 26.1 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg <i>(94.8%)</i>	85 %	7
Grain	Weyermann - Caraamber	0.3 kg <i>(5.2%)</i>	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	10 g	60 min	14 %
Boil	minstrel	10 g	15 min	9.8 %
Boil	horizon	10 g	15 min	14 %
Boil	Fuggles	10 g	1 min	4.5 %
Boil	minstrel	10 g	1 min	9.8 %
Dry Hop	horizon	10 g	5 day(s)	14 %
Dry Hop	Fuggles	10 g	5 day(s)	4.5 %
Dry Hop	minstrel	10 g	5 day(s)	9.8 %

Yeasts

Name Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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Extras

Туре	Name	Amount	Use for	Time
Flavor	pędy sosny - sok	250 g	Boil	15 min