

apia

- Gravity **15.2 BLG**
- ABV ---
- IBU **64**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **50.2 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **31 liter(s)** of **76C** water or to achieve **56.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10.45 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1.57 kg (12.5%)	79 %	16
Grain	strzegom karmel 30	0.52 kg (4.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	13 %
Boil	Cascade	40 g	5 min	6 %
Boil	Cascade	20 g	0 min	6 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Boil	Mosaic	30 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	24.05 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	8.36 g	Mash	80 min
Fining	mech	10.45 g	Boil	15 min

Notes

- 23.02.2017
Przelane na cichą 4blg
06.03.2017 50 Simcoe na zimno
13.03.2017 butelkowanie blg-3,5
88 x 0,5l dodane 244 g cukru
Feb 23, 2017, 10:19 PM