

BA English IPA 14* BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **6.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (6.3%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	Willamette	10 g	15 min	5 %
Boil	Horizon	10 g	15 min	14 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Willamette	10 g	10 min	5 %
Dry Hop	Horizon	10 g	4 day(s)	14 %
Dry Hop	East Kent Goldings	20 g	4 day(s)	5.1 %
Dry Hop	Willamette	10 g	4 day(s)	5 %

Yeasts

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

- Gotowanie 65min
Burzliwa 18°C--22°C 7 dni
Cicha 18°C--22°C 7 dni
Butelkowanie 110g na 20L
Leżakowanie I 18°C--22°C 4 dni
Leżakowanie II 15°C ok. 2 tyg.
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