

BROWN IPA ELIXIR SINGLE HOP

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **22.2**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3 kg (88.2%)	80 %	5
Grain	Słód Castle Malting - Château Crystal®	0.3 kg (8.8%)	74 %	150
Grain	Słód Carafa® Special Malt typ III Weyermann®	0.1 kg (2.9%)	74 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Elixir	10 g	60 min	6.8 %
Boil	Elixir	30 g	20 min	6.8 %
Whirlpool	Elixir	40 g	20 min	6.8 %
Dry Hop	Elixir	20 g	3 day(s)	6.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- chmienie na whirlpool/hopstand 20 minut od 85°C;
schłodzenie brzezki do temp. 17-18°C;
fermentacja - temperatura otoczenia w głównej fazie fermentacji 18-19°C, dojrzewanie w temp. 19-20°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 2,0-2,1 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 150-250; Cl 100-150; Alk. całk. 100-150; RA 25-75
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