

CH IPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **64**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **4 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (71.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10.9%)	79 %	22
Grain	Pszeniczny	0.8 kg (17.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MIX	10 g	60 min	9.4 %
Boil	MIX	10 g	55 min	9.4 %
Boil	MIX	10 g	50 min	9.4 %
Boil	MIX	5 g	45 min	9.4 %
Boil	MIX	5 g	40 min	9.4 %
Boil	MIX	5 g	35 min	9.4 %
Boil	MIX	5 g	30 min	9.4 %
Boil	MIX	5 g	25 min	9.4 %
Boil	MIX	5 g	20 min	9.4 %
Boil	MIX	5 g	15 min	9.4 %

Boil	MIX	5 g	10 min	9.4 %
Boil	MIX	5 g	5 min	9.4 %
Boil	MIX	35 g	0 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Eksperyment "continous hopping". Zabutelkowane, refermentuje.
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