

DDH APA żyto ćwierć warka BIAB

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **1 %**
- Size with trub loss **7.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **7.1 liter(s)**

Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **7.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (71.4%) | 80 % | 5 |
| Grain | Żytni | 0.4 kg (28.6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------|--------|----------|------------|
| Boil | Citra z chmieleniu na zimno | 30 g | 30 min | 3 % |
| Aroma (end of boil) | Amarillo | 5 g | 1 min | 12.6 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 12.6 % |
| Whirlpool | Amarillo | 5 g | 10 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US04 | Ale | Dry | 10 g | --- |

Notes

- W tej warce lepiej rozpuścić kwas askorbinowy
Aug 19, 2023, 6:35 PM