

# Długi Rejs - English IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **9.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	6
Grain	Bestmalz Carmel Pils	0.5 kg (8.3%)	75 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %
Boil	Epic	50 g	60 min	3.7 %
Dry Hop	East Kent Goldings	150 g	7 day(s)	4.5 %
Dry Hop	Epic	150 g	7 day(s)	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 18-20 st. C)  
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy na refermentacje (110 g cukru w 300 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

Na zdrowie

*Mar 23, 2017, 5:53 PM*