

hop hammer wariacja

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **97**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (48.5%) | 80.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 4 kg (38.8%) | 80 % | 6 |
| Sugar | cukier | 1 kg (9.7%) | 100 % | 1 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (2.9%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 100 g | 90 min | 13.5 % |
| Boil | Amarillo | 50 g | 1 min | 9.3 % |
| Boil | Simcoe | 50 g | 1 min | 13.3 % |
| Boil | Citra | 50 g | 1 min | 13 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.3 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | --- |

Notes

- Przepis Jamil'a Zainsheff'a z książki Brewing classic styles.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

W planie do uwarzenia jak tylko pojawią się amerykańce z 2016 roku.
wariacja, odjechałem z chmielami.
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