

Ibu Dhabi

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **60 C**, Time **50 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **50 min** at **60C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (75.3%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.35 kg (7.5%) | 78 % | 4 |
| Grain | Płatki jęczmienne | 0.4 kg (8.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Huell Melon | 15 g | 40 min | 6.3 % |
| Boil | Cascade PL | 20 g | 20 min | 7.8 % |
| Aroma (end of boil) | Cascade PL | 20 g | 1 min | 7.8 % |
| Whirlpool | Cascade PL | 20 g | 0 min | 7.8 % |
| Whirlpool | Huell Melon | 25 g | 0 min | 6.3 % |
| Dry Hop | Cascade PL | 40 g | 4 day(s) | 7.8 % |
| Dry Hop | Huell Melon | 60 g | 4 day(s) | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-----|------|-----|
| Danstar - Nottingham | Ale | Dry | 11 g | --- |
|----------------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Other | Witamina C | 1.5 g | Secondary | 7 day(s) |
| Other | Witamina C | 1.5 g | Bottling | --- |