

I'm Back IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **130 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **130 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilznieński | 5.5 kg (87.3%) | 80 % | 4 |
| Grain | Rye, Flaked | 0.8 kg (12.7%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 15 g | 15 min | 13.1 % |
| Whirlpool | Equinox | 90 g | 1 min | 13.1 % |
| Whirlpool | Mosaic | 50 g | 1 min | 10 % |
| Dry Hop | Equinox | 50 g | 3 day(s) | 13.1 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|---------|
| Water Agent | kwas mlekowy | 5 g | Mash | 180 min |

Notes

- Kwas mlekowy do wyśładzania 2ml/10l.
Feb 14, 2020, 2:13 PM