

Imperialny HopHead

- Gravity **18.1 BLG**
- ABV ---
- IBU **110**
- SRM **10.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (80.1%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.34 kg (5.4%) | 75 % | 30 |
| Grain | Pszeniczny | 0.34 kg (5.4%) | 85 % | 4 |
| Grain | Pilzneński | 0.3 kg (4.8%) | 81 % | 4 |
| Sugar | Cukier Trzcinowy | 0.227 kg (3.6%) | --- % | --- |
| Grain | Weyermann - Carafa I | 0.033 kg (0.5%) | 70 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Apollo | 54 g | 60 min | 18.7 % |
| Aroma (end of boil) | Simcoe | 28 g | 5 min | 11.5 % |
| Aroma (end of boil) | Apollo | 14 g | 5 min | 18.7 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 28 g | 0 min | 12.5 % |
| Aroma (end of boil) | Simcoe | 56 g | 0 min | 11.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 28 g | 30 min | 12.5 % |
| Whirlpool | Simcoe | 28 g | 30 min | 11.5 % |
| Whirlpool | Amarillo | 28 g | 30 min | 8.9 % |
| Whirlpool | Centennial | 14 g | 30 min | 8.5 % |
| Whirlpool | Apollo | 14 g | 30 min | 18.7 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 14 g | 8 day(s) | 12.5 % |
| Dry Hop | Simcoe | 28 g | 8 day(s) | 11.5 % |
| Dry Hop | Amarillo | 14 g | 8 day(s) | 8.9 % |
| Dry Hop | Centennial | 14 g | 8 day(s) | 8.5 % |
| Dry Hop | Apollo | 7 g | 8 day(s) | 18.7 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 14 g | 4 day(s) | 12.5 % |
| Dry Hop | Simcoe | 28 g | 4 day(s) | 11.5 % |
| Dry Hop | Amarillo | 14 g | 4 day(s) | 8.9 % |
| Dry Hop | Centennial | 14 g | 4 day(s) | 8.5 % |
| Dry Hop | Apollo | 7 g | 4 day(s) | 18.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |

Notes

- Klon piwa Heady Topper. Starter 1L 10 BLG. Mech irlandzki uwodniony w ciepłej wodzie prze 2 h. Słód Carafa Typ I - do korekcji koloru. Wystłdzono 14 L litrami H2O, otrzymano 26 L 14 BLG, 227 g cukru trzcinowego dodano w ostatniej minucie gotowania. Po gotowaniu otrzymano 19,25 L brzezki 17,5 BLG, uwzględniając dodatek 1,25 L 10 BLG startera, wyszło 17 BLG 20,5 L brzezki. W celu osiągnięcia planowanego ekstraktu 18 BLG dodano 268 g cukru trzcinowego.
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