

## IPA 2

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.9%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.5%)	73 %	120
Grain	Weyermann - Carapils	0.3 kg (4.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA 527 USA	20 g	60 min	13.4 %
Aroma (end of boil)	ADHA 527 USA	30 g	10 min	13.4 %
Dry Hop	TNT - DE Zbiór 2015	50 g	5 day(s)	12.9 %
Dry Hop	Eureka! - USA Zbiór 2017	50 g	5 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Starter Brettanomyces Troix Vrai 1L	Ale	Slant	1000 ml	YeastBay
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Grapefruit 2 sztuki/skórki	70 g	Boil	10 min
Other	Pozywka dla drozdzy	5 g	Boil	10 min

## Notes

- Brzeczke rozlac do dwoch fermentatorow 12l.  
1. 1 saszetka Safale US-05.  
Na 1,5 dnia(5 litrów w osobnym fermentorze) skórki z grejfruta namoczone w wódce.  
Butelkowanie tych 5l 23.11.

Na zimno:

Wraz z chmieleniem na zimno skorki z 3 grejfrutow namoczony w ekstrakcie z cytrosow. add the zest to primary (or secondary) and add the tincture at bottling time.

2. Starter z fiolki z gestwy Brettanomyces Troix Vrai - 1l - dwuetapowy - 250ml 5 dni, 1l 5 dni.

15.11.18 - BLG Wild Ale 0,9 BLG - hydrometrem

8.12 - blg po korekcie refraktometru 2,5 ...

Wyszlo 25 litrow 14 blg . 2 litry na starter nastepny.

20 g platkow po sherry gotowanych 5 minut dodano na okolo 2 tyg.

*Nov 3, 2018, 6:07 PM*