

IPA

- Gravity **11.7 BLG**
- ABV ---
- IBU **50**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (100%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 12.8 % |
| Boil | Chinook | 10 g | 25 min | 12.8 % |
| Aroma (end of boil) | Chinook | 10 g | 20 min | 12.8 % |
| Aroma (end of boil) | Equinox | 10 g | 15 min | 13.4 % |
| Aroma (end of boil) | Amarillo | 5 g | 15 min | 8.8 % |
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.4 % |
| Aroma (end of boil) | Amarillo | 5 g | 5 min | 8.8 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.4 % |
| Aroma (end of boil) | Amarillo | 5 g | 0 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Notes

- chłodnica
Apr 25, 2017, 1:49 PM