

## IPA Hop Cat (Charlie?)

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6.7 kg (69.1%) | 80 %  | 5   |
| Grain | Pszeniczny                  | 1 kg (10.3%)   | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (15.5%) | 79 %  | 22  |
| Grain | Karmelowy Jasny 30EBC       | 0.5 kg (5.2%)  | 75 %  | 30  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 30 g   | 60 min   | 13.3 %     |
| Boil      | Amarillo | 30 g   | 15 min   | 8.5 %      |
| Boil      | Cascade  | 30 g   | 15 min   | 6.7 %      |
| Whirlpool | Amarillo | 30 g   | 0 min    | 8.5 %      |
| Whirlpool | Cascade  | 30 g   | 0 min    | 6.7 %      |
| Dry Hop   | Amarillo | 20 g   | 7 day(s) | 9.5 %      |
| Dry Hop   | Cascade  | 20 g   | 7 day(s) | 6 %        |
| Dry Hop   | Amarillo | 20 g   | 3 day(s) | 8.5 %      |
| Dry Hop   | Cascade  | 20 g   | 3 day(s) | 6.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory      |
|--------------|------|------|--------|-----------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Mangrove Jack's |

## Notes

- dwa fermentory? - do jednego owoce (mango)?, jeden chmielony SDH drugi DDH

ostatecznie wyszło więcej piwa o Blg 13,5 :-)

Można było dłużej gotować, albo nie wysładzać taką ilością wody. Prawdopodobnie też tempo odparowywania jest mniejsze niż 10%/h

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