

ipka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 6 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (33.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | elani | 50 g | 60 min | 5.7 % |
| Boil | elani | 50 g | 30 min | 5.7 % |
| Aroma (end of boil) | lotus | 100 g | 0 min | 16.6 % |
| Dry Hop | Nectaron | 100 g | --- | 10.5 % |

Yeasts

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

Notes

- Po zacieraniu 15.5 blg. 16.09.2022 ok 22:00. Zacieranie w temp 65 C
Sep 16, 2022, 11:10 PM
- 27.09.2022 Piwo odfermentowało do 4 blg. Przelane na cichą fermentację ok 21:00. Dodano chmiel 100g
Sep 27, 2022, 11:42 PM
- 06.10.2022 Piwo odfermentowało do 2-2,5 blg.
Oct 6, 2022, 8:37 PM
- 08.10.2022 butelkowanie z 85g cukru białego
Oct 7, 2022, 7:05 PM
- Nowa warka
16,5 blg
odfermentowało do 3 blg
18 L
2 tyg burzliwa
11 dni cicha
Oct 14, 2023, 2:38 PM