

Rooibos IPA #2 - Browar na Wyżynie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Soufflet	4 kg (58.8%)	80 %	4
Grain	wiedeński Viking Malt	1.5 kg (22.1%)	79 %	9
Grain	Płatki owsiane	1 kg (14.7%)	70 %	3
Grain	caramel pale - Viking Malt	0.3 kg (4.4%)	75 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior (US) - granulát	25 g	90 min	14.7 %
Whirlpool	Amarillo (US) - granulát	50 g	0 min	8.2 %
Whirlpool	Eureka! (USA) - granulát	50 g	0 min	18 %
Whirlpool	Chinook (PL) - granulát	100 g	0 min	9.1 %
Dry Hop	Amarillo (US) - granulát	50 g	3 day(s)	8.2 %

Dry Hop	Eureka! (USA) - granulát	50 g	3 day(s)	18 %
Dry Hop	Chinook (PL) - granulát	100 g	3 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham (1 pokolenie)	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	3 g	Mash	60 min
Water Agent	Gips	10 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacieranie)	3 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	60 min
Fining	Mech irlandzki	3 g	Boil	15 min
Other	Pożywka dla drożdży Browin Kombi	3 g	Boil	0 min
Flavor	Herbata Rooibos 5 x 37.5g	187 g	Bottling	0 min

Notes

- Whirlpool <80C 30 min
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
82.8 0.0 131.0 57.1 173.8 0.084
Mash pH *: 5.35
SO42-/Cl- ratio: 3.0 More Bitter
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