

The Green Bastard - śmieć IPA #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **8.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 2 kg (32.3%) | 81 % | 8 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.1%) | 85 % | 7 |
| Grain | Monachijski typ II | 1 kg (16.1%) | 80 % | 18 |
| Grain | Karmelowy Czerwony - Viking malt | 1 kg (16.1%) | 75 % | 50 |
| Grain | Viking Pilsner malt | 0.5 kg (8.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (8.1%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Aroma (end of boil) | Mosaic | 8 g | 20 min | 10 % |
| Whirlpool | Sabro | 50 g | 10 min | 15 % |
| Dry Hop | Sabro | 50 g | 15 day(s) | 15 % |
| Dry Hop | Sabro | 100 g | 5 day(s) | 15 % |
| Dry Hop | Cascade | 100 g | 5 day(s) | 6 % |

Yeasts

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

Notes

- 50 g sabro od razu z drożdżami na burzliwą
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