

Thiolized IPA 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.2**
- 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 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (67.7%)	82 %	4
Grain	Płatki owsiane	1 kg (16.1%)	60 %	3
Grain	Płatki pszeniczne	1 kg (16.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Riwaka	100 g	30 min	7 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Nectaron	100 g	2 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-404 Star Party	Ale	Slant	150 ml	---

Notes

- Woda RO kran 1:1
29L -> kwas mlekowy 3 ml
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