

# Twisted Transistor

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (90.9%)	80 %	8
Grain	Weyermann - Pale Wheat Malt	0.5 kg (6.5%)	85 %	5
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.3%)	81 %	53
Grain	Acid Malt	0.1 kg (1.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	65 min	14.3 %
Aroma (end of boil)	Target	37 g	15 min	11.5 %
Dry Hop	Target	37 g	5 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

## Notes

- Woda Cortes + Bronchales modyfikowane PH kwasem mlekowym + 4 gram Gypsum  $\text{CaSO}_4$ , 3 gram Calcium Chloride  $\text{CaCl}_2$ , 4 gram Epsom Salt  $\text{MgSO}_4$ , 4 gram Canning Salt  $\text{NaCl}$   
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