SHWCDIPA 60

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **89**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	9.5 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.7 %
Boil	Citra	40 g	20 min	13.7 %
Boil	Citra	40 g	5 min	13.7 %
Whirlpool	Citra	50 g	25 min	13.7 %
Dry Hop	Citra	30 g	14 day(s)	13.7 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	15 min
Water Agent	gips	5 g	Mash	60 min
Water Agent	sól epsom	3 g	Mash	60 min

Notes

- Whirlfloc 0,5tabl na 15 min gotowania

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Whirlpool w 80 stopniach
chmiel na zimno na początek fermentacji, drugi 3-4 dni przed rozlewem
Jan 19, 2023, 11:53 AM

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