

Bora Bora IIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (12.8%)	83 %	5
Grain	Platki owsiane	0.4 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado	50 g	20 min	13.7 %
Whirlpool	Vic Secret	20 g	20 min	18.4 %
Dry Hop	El Dorado	50 g	3 day(s)	13.7 %
Dry Hop	Vic Secret	30 g	3 day(s)	18.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	zest z cytrusów	100 g	Secondary	4 day(s)
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Notes

- Imperial IPA El Dorado/Vic Secret z dodatkiem zestu z cytrusów (cytryna, grejpfrut, pomarańcze)

Specjalne piwo uwarzone jako warka no.20

Jun 8, 2018, 11:26 AM