

## IPA Hop Cat 3

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5.14 kg (69.1%) | 80 %  | 5   |
| Grain | Pszeniczny                  | 0.77 kg (10.3%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1.15 kg (15.5%) | 79 %  | 22  |
| Grain | Karmelowy Jasny 30EBC       | 0.38 kg (5.1%)  | 75 %  | 30  |

### Hops

| Use for   | Name       | Amount  | Time      | Alpha acid |
|-----------|------------|---------|-----------|------------|
| Boil      | Citra      | 23 g    | 60 min    | 13.3 %     |
| Boil      | Amarillo   | 23 g    | 10 min    | 8.5 %      |
| Boil      | Centennial | 23 g    | 10 min    | 10.5 %     |
| Whirlpool | Amarillo   | 15.33 g | 10 min    | 8.5 %      |
| Whirlpool | Centennial | 15.33 g | 10 min    | 10.5 %     |
| Dry Hop   | Amarillo   | 15.33 g | 14 day(s) | 9.5 %      |
| Dry Hop   | Centennial | 15.33 g | 14 day(s) | 10.5 %     |
| Dry Hop   | Amarillo   | 23 g    | 3 day(s)  | 8.5 %      |
| Dry Hop   | Centennial | 23 g    | 3 day(s)  | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory      |
|--------------|------|------|---------|-----------------|
| Safale US-05 | Ale  | Dry  | 16.87 g | Mangrove Jack's |

## Notes

- chmielenie whirlpool - 10 min po zakończeniu gotowania do rozpoczęcia chłodzenia  
Centennial zamiast Cascade  
Wydaje się być zbyt gorzkie...  
*Feb 18, 2019, 4:34 PM*