

#13: VERMONCIK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (40.8%) | 79 % | 6 |
| Grain | Pilzneński | 1 kg (20.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.9 kg (18.4%) | 85 % | 3 |
| Grain | Pszeniczny | 0.8 kg (16.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Citra | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Aroma (end of boil) | Equinox | 20 g | 2 min | 13.1 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 2 min | 11 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Nelson Sauvín | 30 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |

| | | | | |
|---------|-----------|------|----------|------|
| Dry Hop | El Dorado | 50 g | 2 day(s) | 15 % |
|---------|-----------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 800 ml | Fermentum Mobile |

Notes

- Pierwszy raz na drożdżach płynnych, Nelson zdominował to piwo. Ciekawe w aromacie i smaku, dosyć cierpki i jednak zbyt wytrawny finisz. Z zasypu jestem zadowolony, raczej zamieniłbym Nelsona na inny chmiel, może też na FM55 do spróbowania...
Ogółem lekko nie spełniło oczekiwań, bankowo do powtórzenia tej zimy...
Dec 3, 2017, 12:20 PM