

## #70 Single Malt IPA & #71 American Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bydgoszcz Pale Ale malt	6 kg (100%)	80 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo do Pilsa	Ale	Liquid	1000 ml	kveik
Lida do IPA	Ale	Liquid	1000 ml	kveik

### Extras

Type	Name	Amount	Use for	Time
Spice	WF, cynk i płatki drożdżowe (TYLKO PILS)	1 g	Boil	5 min

### Notes

- Data: 19.09.20  
Dla IPA: Mieszanka Citra&Amarillo&Cascade. Łącznie 150g na 10l. 100g na gotowanie, 50g na cichą.  
Gotowanie: 4 transze po 25g: 15', 5', 0', WP  
litraż: 12,5 l  
O-BLG:14 blg  
F-BLG: ???  
Temp fermentacji: 19,5C -> 22C  
Alk: ???

Bez whirlfloc!

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- Dla Pilsa: SH Cascade, 20g na goryczkę, 30g na aromat, coś tam na whirlpool i 25g na zimno  
litraż : 13.2 l  
O-BLG:11.5 blg  
F-BLG:2.8  
Temp fermentacji: 19,5C -> 22  
Alk: 4.4

MAŁO GORYCZKI! CHUJOZA

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- inne:  
pH wody do wysładzenia zbite do okolic 5 - 5.5

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