

#9 Łajt Ajpiej

- Gravity **13.8 BLG**
- ABV ---
- IBU **79**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Aroma (end of boil) | Centennial | 30 g | 10 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 10 min | 9.5 % |
| Aroma (end of boil) | Chinook | 15 g | 10 min | 10.5 % |
| Dry Hop | Chinook | 4 g | 10 day(s) | 13 % |
| Dry Hop | Amarillo | 16 g | 10 day(s) | 9.5 % |
| Dry Hop | Centennial | 20 g | 10 day(s) | 10.5 % |
| Dry Hop | Cascade | 8 g | 10 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry | 11.5 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | CURACAO | 20 g | Boil | 10 min |

Notes

- ZAMIĄST 0,5kg słodu pszenicznego użyto 0,5kg płatków pszennych błysk.
Oct 17, 2015, 9:26 PM