

American IPA 16' HB v.2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%) | 85 % | 7 |
| Grain | Weyermann - Monachijski typ I | 0.7 kg (11.3%) | 80 % | 15 |
| Grain | Brewferm Cara Crystal | 0.3 kg (4.8%) | 76 % | 120 |
| Grain | Płatki owsiane | 0.2 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.3 % |
| Boil | Cascade | 10 g | 58 min | 6 % |
| Boil | Willamette | 30 g | 12 min | 5 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Aroma (end of boil) | Willamette | 30 g | 1 min | 5 % |
| Aroma (end of boil) | Cascade | 10 g | 1 min | 6 % |
| Dry Hop | Cascade | 40 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 20 min |
| Water Agent | Kwas mlekowy | 1 g | Boil | 60 min |
| Fining | Mech irlandzki | 3 g | Boil | 8 min |

Notes

- Gips do zacieru, kwas mlekowy do wody do wysładzania do pH 5,6
Gotowanie w pH 5,0
nagazowanie 2,2 vol

zacieranie:

66 do 64' 60 min

71' 15 min

76' 5 min

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