

Bliżej chmur-rozruch browaru (stare surowce)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Obolon	3 kg (50.8%)	80 %	3
Grain	Strzegom Monachijski typ II	1 kg (16.9%)	79 %	20
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	5
Grain	Strzegom Pilzneński	1.4 kg (23.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	40 g	60 min	10 %
Boil	Cascade PL	40 g	15 min	5.5 %
Boil	Chinook PL	20 g	15 min	10 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.5 %
Aroma (end of boil)	Chinook PL	10 g	5 min	10 %
Aroma (end of boil)	Cascade PL	10 g	5 min	5.5 %
Dry Hop	Chinook PL	30 g	4 day(s)	10 %
Dry Hop	Cascade PL	30 g	4 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.9 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min

Notes

- Stare surowce, wszystko z 2016 roku. Szkoda mi ich wyrzucać. Chcę się po przerwie trochę wprawić, a może coś ciekawego wyjdzie.
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