

chmielowa podstawa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (16%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.2 kg (4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 38 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| lalbrew kolsch | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|----------|
| Spice | witamina C | 2 g | Primary | 7 day(s) |

Notes

- Na 10 min przed końcem dodałem 120 ml starej gęstwy drożdżowej dla zwiększenia FAN. 5 min przed 2g Wit c. Na tlenione blenderem. Do fermentora dodałem trochę osadu z gotowania. Piwo klarowne jasne.
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