

creazy ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **81**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.2 kg (36.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (25%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (25%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Żytni | 0.3 kg (5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Azacca | 30 g | 60 min | 12.7 % |
| Boil | taiheke | 30 g | 30 min | 6.7 % |
| Boil | Cascade | 30 g | 18 min | 6 % |
| Boil | citra | 15 g | 18 min | 12 % |
| Boil | Citra | 15 g | 8 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 10 g | safale |

Notes

- Slody wrzucamy w 58 stopniach pierwsza przerwa w 62st,na 20min druga przerwa w 72st.na 40min.Wygrzew w 78 10min
Oct 24, 2019, 12:09 PM