

Dziewiąte Piwo 2019

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **78**
- SRM **5.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (77.8%)	80 %	8
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.4 %
Boil	Citra	15 g	10 min	12 %
Whirlpool	Citra	40 g	15 min	12 %
Whirlpool	Simcoe	20 g	15 min	13.2 %
Dry Hop	Citra	43 g	6 day(s)	12 %
Dry Hop	Simcoe	80 g	6 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

Notes

- Rozpoczęcie fermentacji 08.12.2019
Chmiele wrzucone na zimno 23.12.2019
Zabutelkowano 30.12.2019 2.3 v/v
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