

Fajna IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (52.6%) | 81 % | 4 |
| Grain | Pale Ale Strzegom | 1.2 kg (31.6%) | 80 % | 6 |
| Grain | Pszeniczny Strzegom | 0.3 kg (7.9%) | 75 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (7.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 14 g | 60 min | 13.2 % |
| Boil | Mosaic | 15 g | 30 min | 12 % |
| Boil | Mosaic | 30 g | 0 min | 12 % |
| Dry Hop | Mosaic | 65 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 6.6 g | Fermentis |

Notes

- Chmielenie na smak/aromat dostosować według własnej koncepcji.
Feb 6, 2018, 7:19 PM