

Freak Show IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **69**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (93.8%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.2 kg (3.1%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 50 g | 30 min | 10 % |
| Boil | Mosaic | 70 g | 5 min | 10 % |
| Boil | Magnum | 20 g | 60 min | 11.1 % |

Yeasts

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

Notes

- Użyte chmiele to Mix wszystkich resztek. Odpowiednio na goryczkę smak i aromat.
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