

# Ibu Dhabi

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **60 C**, Time **50 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **50 min** at **60C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (75.3%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.35 kg (7.5%) | 78 %  | 4   |
| Grain | Płatki jęczmienne    | 0.4 kg (8.6%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (8.6%)  | 60 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Huell Melon | 15 g   | 40 min   | 6.3 %      |
| Boil                | Cascade PL  | 20 g   | 20 min   | 7.8 %      |
| Aroma (end of boil) | Cascade PL  | 20 g   | 1 min    | 7.8 %      |
| Whirlpool           | Cascade PL  | 20 g   | 0 min    | 7.8 %      |
| Whirlpool           | Huell Melon | 25 g   | 0 min    | 6.3 %      |
| Dry Hop             | Cascade PL  | 40 g   | 4 day(s) | 7.8 %      |
| Dry Hop             | Huell Melon | 60 g   | 4 day(s) | 6.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |     |      |     |
|----------------------|-----|-----|------|-----|
| Danstar - Nottingham | Ale | Dry | 11 g | --- |
|----------------------|-----|-----|------|-----|

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Fining | Mech Irlandzki | 5 g    | Boil      | 10 min   |
| Other  | Witamina C     | 1.5 g  | Secondary | 7 day(s) |
| Other  | Witamina C     | 1.5 g  | Bottling  | ---      |