

IDAHO IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.14 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **1 min** at **68C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (57.1%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 2 kg (28.6%) | 74 % | 3 |
| Grain | Rice, Flaked | 1 kg (14.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Columbus | 15 g | 60 min | 15.5 % |
| Boil | Columbus | 15 g | 15 min | 15.5 % |
| Whirlpool | Idaho 7 | 20 g | 5 min | 12.7 % |
| Dry Hop | Idaho 7 | 80 g | 7 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11.5 g | Mangrove Jack's |

Notes

- KLEIKOWANIE PŁATKÓW RYŻOWYCH
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