

IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **26**
- SRM **6.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (72.2%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (27.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Aroma (end of boil) | Cascade PL | 20 g | 0 min | 5.2 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- słody wsypujemy do 10,8l wody o temperaturze 69oC,
 - następnie przez 70 min. zacieramy jedno-temperaturowo utrzymując zacier w temperaturze 67-68oC,
 - następnie przez podgrzanie do 78oC,
 - następnie wysładzanie w 6l wody o temperaturze 75oC.
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