

IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **61.6C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (65.2%)	79 %	6
Grain	Weyermann - Carapils	1 kg (14.2%)	78 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.2%)	79 %	22
Grain	Weyermann - Carared	0.45 kg (6.4%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Cascade USA	30 g	20 min	7.1 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Cascade USA	20 g	5 day(s)	7.1 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	125 ml	wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	20 min

Notes

- cukier kandyzowany dodać w 3-4 dniu fermentacji. BLG bez cukru powinno wyjść ok 10 BLG. fermentacja w temp. początek 20°C końcówka 25°C. Burzliwa do czasu aż BLG spadnie w okolice 3 stopni.
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