

IPA no nowym

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pale Ale Flagon | 10 kg (95.2%) | 80 % | 5 |
| Grain | Simpsons - Caramalt Light | 0.5 kg (4.8%) | 76 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- zacieranie 31,5 l
wysładzanie do 13 blog - chyba 19 litrów.
gypsum - 6,3
chlorek wapnia - 12,5
sól epsom - 10,4
soda oczyszczona - 6
kreda - 10,4

25 min - 1.061 sg / ph - 5,8
40 min - 1,069 sg / ph - 5,56
70 min - 1,077 sg / ph - 5,6
mash out - 1,065 / ph - 5,65
przed gotowaniem - 10,60 / ph - 5,68
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