

Masters of Ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **48**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (81.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.6%)	81 %	6
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	15 g	30 min	10 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Whirlpool	Mosaic	20 g	15 min	10 %
Whirlpool	Citra	20 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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wlp095 burlington ale yeast	Ale	Slant	75 ml	white labs
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Notes

- JP2GMD
+10g soli niejedowanej na początek zacierania
+7,5ml kwasu mlekowego na początek zacierania +2ml do wysładzania
whirlpool około 15min. temp 80st. C
21.07.19r.- wyszło 18l (dolany 1l mineralnej)->19l; 12blg->11blg
4.08.19r.- butelkowanie: 18.5l 2,0CO2 ok. 94g glukozy
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