

micro IPA " podprowadzająca " # 66 27,07,2024

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (87.7%)	80 %	7
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	Weyermann - Carafa II	0.2 kg (3.5%)	30 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flex	2 g	180 min	67 %
Aroma (end of boil)	Galaxy	25 g	20 min	15 %
Aroma (end of boil)	Galaxy	25 g	5 min	15 %
Whirlpool	Galaxy	25 g	0 min	15 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Wojticz

Notes

- flex na goryczke. do gotowania na 60 min. pierwsze raz. dam pol lyzeczki na okolo 40 IBU
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