

Pierwsza IPA-sripa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 % | 5 |
| Grain | Viking Caramel Pale | 0.5 kg (10%) | 77 % | 8 |
| Grain | Viking Munich Malt | 1 kg (20%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 70 min | 13 % |
| Boil | Citra | 25 g | 5 min | 13.3 % |
| Boil | Cascade | 25 g | 5 min | 7.8 % |
| Boil | Centennial | 25 g | 5 min | 10.5 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 70 min |
| Water Agent | Chlorek wapnia | 5 g | Mash | 70 min |
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |

Notes

- Pierwsza IPA. Jak zdążą dojść hop spidery to dorzucę trochę chmielu na zimno.
Jun 19, 2020, 10:00 PM