

RED IPA CITRA SINGLE HOP

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **13.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pilznieński Viking Malt (Strzegom) | 3 kg (85.7%) | --- % | 4 |
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 0.4 kg (11.4%) | --- % | 5 |
| Grain | Jęczmień prażony Viking Malt (Strzegom) | 0.1 kg (2.9%) | 1 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|----------|------------|
| First Wort | Citra | 10 g | 60 min | 12.7 % |
| Boil | Citra | 20 g | 15 min | 12.7 % |
| Whirlpool | Citra | 20 g | 20 min | 12.7 % |
| Dry Hop | Citra | 80 g | 2 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------------|
| Fermentis Safale US-05 | Ale | Dry | 11.5 g | Fermentis Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- jęczmień prażony na mash out;

chmienie na whirlpool/hopstand 20 minut od 90°C;

schłodzenie brzezki do temp. 15-16°C;

fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;

przed rozlewem 2-dniowy cold crash;

rozlew - poziom nasycenia 1,9-2,0 vol.;

refermentacja - 14 dni

profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całk. 0-50; RA -100-0

Feb 2, 2019, 10:47 PM