

Revoltinio

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **60**
- SRM **10.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (94.3%) | 79 % | 6 |
| Grain | Weyermann - Caraamber | 0.2 kg (3.8%) | 75 % | 65 |
| Grain | Carafa II | 0.1 kg (1.9%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Mosaic | 25 g | 30 min | 11.5 % |
| Boil | Cascade | 25 g | 5 min | 6 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 10 % |
| Boil | Amarillo | 25 g | 5 min | 7.5 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 9.5 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |

Notes

- Carafa dodana na masch out
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