

# Rooibos IPA #1 - Browar na Wyżynie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4 kg (66.7%)	80 %	6
Grain	wiedeński Viking Malt	1 kg (16.7%)	79 %	9
Grain	Płatki owsiane	1 kg (16.7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka (Polishhops) - granulát	30 g	90 min	7.7 %
Boil	Marynka (Polishhops) - granulát	10 g	20 min	7.7 %
Boil	Pałacowy (Polishhops) - granulát	10 g	20 min	7.6 %
Boil	Zombie (Polishhops) - granulát	10 g	20 min	9.5 %
Whirlpool	Marynka (Polishhops) - granulát	30 g	0 min	7.7 %

Whirlpool	Pałacowy (Polishhops) - granulát	40 g	0 min	7.6 %
Whirlpool	Zombie (Polishhops) - granulát	40 g	0 min	9.5 %
Dry Hop	Marynka (Polishhops) - granulát	50 g	3 day(s)	7.7 %
Dry Hop	Pałacowy (Polishhops) - granulát	50 g	3 day(s)	7.6 %
Dry Hop	Zombie (Polishhops) - granulát	50 g	3 day(s)	9.5 %
Dry Hop	lunga (Polishhops) - granulát	70 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05 (2 pokolenie)	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	3 g	Mash	60 min
Water Agent	Gips	10 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacieranie)	3 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	60 min
Fining	Mech irlandzki	3 g	Boil	15 min
Flavor	Herbata Rooibos 5 x 37.5g	187 g	Boil	0 min
Other	Pożywka dla drożdży Browin Kombi	3 g	Boil	0 min

## Notes

- Whirlpool <80C 30 min  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
82.8 0.0 131.0 57.1 173.8 0.084  
Mash pH \*: 5.35  
SO42-/Cl- ratio: 3.0 More Bitter  
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