

## Rooibos IPA #2 - Browar na Wyżynie

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- 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 **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 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 **20.4 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 **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | pilzneński Soufflet        | 4 kg (58.8%)   | 80 %  | 4   |
| Grain | wiedeński Viking Malt      | 1.5 kg (22.1%) | 79 %  | 9   |
| Grain | Płatki owsiane             | 1 kg (14.7%)   | 70 %  | 3   |
| Grain | caramel pale - Viking Malt | 0.3 kg (4.4%)  | 75 %  | 8   |

### Hops

| Use for    | Name                     | Amount | Time     | Alpha acid |
|------------|--------------------------|--------|----------|------------|
| First Wort | Warrior (US) - granulát  | 25 g   | 90 min   | 14.7 %     |
| Whirlpool  | Amarillo (US) - granulát | 50 g   | 0 min    | 8.2 %      |
| Whirlpool  | Eureka! (USA) - granulát | 50 g   | 0 min    | 18 %       |
| Whirlpool  | Chinook (PL) - granulát  | 100 g  | 0 min    | 9.1 %      |
| Dry Hop    | Amarillo (US) - granulát | 50 g   | 3 day(s) | 8.2 %      |

|         |                          |       |          |       |
|---------|--------------------------|-------|----------|-------|
| Dry Hop | Eureka! (USA) - granulát | 50 g  | 3 day(s) | 18 %  |
| Dry Hop | Chinook (PL) - granulát  | 100 g | 3 day(s) | 9.1 % |

## Yeasts

| Name                               | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|------------|
| Danstar - Nottingham (1 pokolenie) | Ale  | Dry  | 11 g   | Danstar    |

## 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 |
| Other       | Pożywka dla drożdży Browin Kombi | 3 g    | Boil     | 0 min  |
| Flavor      | Herbata Rooibos 5 x 37.5g        | 187 g  | Bottling | 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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