

Supreme IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **195**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (90.9%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (6.1%)	78 %	4
Grain	Weyermann - Carared	0.1 kg (3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	17 %
Boil	Enigma (AUS)	30 g	20 min	17.2 %
Boil	Centennial	30 g	20 min	10.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min
Water Agent	gips piwowarski	2 g	Mash	60 min

Notes

- Supergoryczkowa IPA, chmielona odmianami amerykańskimi, australijskimi i nowozelandzkimi. Owocowy profil piwa i potężna goryczka. Fermentowane drożdżami s04, dla uzyskania minimalnie większej słodkiej kontry oraz brzoskwiniowo-gruszkowego aromatu drożdżowego.

Piwo w tej warce ma 17blg i 200ibu goryczki.

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