

#2 IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **57**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (72.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |
| Grain | Pszeniczny | 0.6 kg (9.7%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Summit | 20 g | 50 min | 16 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 0 min | 15.5 % |
| Dry Hop | Summit | 40 g | 8 day(s) | 17 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 45 g | 8 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Mech irlandzki | 4 g | Boil | 10 min |
| Spice | curacao | 5 g | Boil | 5 min |

Notes

- Za dużo wysłodzilem wyszło 24 l i 13 BLG z zakładanego 15.
Warka zrobiona 25-06-2018
2018-07-02-złane na cichą i dodany chmiel na zimną, końcowy BLG 2.
2018-07-11- złanie z chmielenia na zimno
2018-07-12-złanie do butelek dodanie 134 g glukozy.
2018-07-20- pierwszy test- goryczka jak na IPA jest ok, aromat jest jak najbardziej w porządku dużo cytrusów w tle, w smaku ekstraktywne i pół wytrawne w kierunku na wytrawne.
Druga Warka będzie robiona z tego przepisu ale pójdzie na zimno citra.
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