

#20 - IPA "Rebranding"

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (81.3%) | 80.5 % | 4 |
| Grain | Crisp - Pale Ale / Pils | 0.5 kg (8.1%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 60 % | 3 |
| Grain | Pszeniczny | 0.25 kg (4.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Azacca | 50 g | 5 min | 12 % |
| Aroma (end of boil) | Sabro | 50 g | 3 min | 15.8 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.9 % |
| Dry Hop | Azaca | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 130 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Other | Witamina C | 2 g | Bottling | --- |

Notes

- Celować w ~20L/16BLG po gotowaniu i dolać wody do 14,5BLG (~2L - kalkulator)
Start od 16°C
Nov 25, 2021, 4:00 PM