

#23 TDH Hazy PIPA - bitwa chmielowa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.1%) | 80 % | 5 |
| Grain | Viking Przeniczny | 2 kg (29.4%) | 82 % | 5 |
| Grain | Viking Stód owsiany | 0.5 kg (7.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (11.8%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.5 kg (7.4%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------------------------|----------|--------|----------|------------|
| Boil | Lunga | 30 g | 40 min | 11 % |
| Aroma (end of boil) | Puławski | 10 g | 10 min | 8.9 % |
| Aroma (end of boil) | Zula | 15 g | 10 min | 8.3 % |
| Dry Hop | Puławski | 20 g | 2 day(s) | 8.9 % |
| Chmielenie nr I dwa dni | | | | |
| Dry Hop | Zula | 20 g | 2 day(s) | 8.3 % |
| Dry Hop | Lunga | 50 g | 2 day(s) | 11 % |
| Chmielenie nr II dwa dni | | | | |
| Dry Hop | Zula | 50 g | 2 day(s) | 8.3 % |
| Chmielenie nr III dwa dni | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Fermentacja burzliwa pod ciśnieniem 1bar temp 12sC przez 10-14 dni

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Przetoczenie na cichą
Przetoczenie na I chmielenie na 3 dni
Przetoczenie na II chmielenie na 3 dni
Przetoczenie na III chmielenie na 3 dni.
Chmielenie na zimno 1 bar.
Jan 20, 2022, 12:42 PM