

#61 Hornidal IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (79.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 85 % | 3 |
| Grain | Pszeniczny | 0.6 kg (10.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|--|--------|----------|------------|
| Boil | Mieszanka Citra Amarillo Centennial | 50 g | 15 min | 10.5 % |
| Boil | Mieszanka Citra Amarillo Centennial | 50 g | 5 min | 10.5 % |
| Boil | Mieszanka Citra Amarillo Centennial | 50 g | 0 min | 10.5 % |
| Whirlpool | Mieszanka Citra Amarillo Centennial | 50 g | 0 min | 10.5 % |
| Whirlpool od 84-79C, trwał godzinę, 2x zamieszane | | | | |
| Dry Hop | Mieszanka Citra Amarillo Centennial | 100 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|--------|---------|------------|
| Hornidal | Ale | Liquid | 1100 ml | Norwegia |

Notes

- blg początek 14,5 albo 15
koniec 3,4
ALK 6,5%

CO2: 2.1, dodano kwas askorbinowy (2 siupnięcia małą końcówką)
rozlew 24.05
HORNIDAL 78%
May 24, 2020, 1:12 PM