

Albedo IPA v.03

- Gravity **13.1 BLG**
- ABV ---
- IBU **76**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3.5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (33.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (33.3%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 0.5 kg (16.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (16.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Pilgrim | 10 g | 60 min | 10.1 % |
| Boil | Magnum | 10 g | 60 min | 10.6 % |
| Boil | Equinox | 5 g | 30 min | 13.4 % |
| Boil | Citra | 5 g | 30 min | 13.5 % |
| Boil | Mosaic | 5 g | 30 min | 11.7 % |
| Boil | Equinox | 5 g | 10 min | 13.4 % |
| Boil | Citra | 5 g | 10 min | 13.5 % |
| Boil | Mosaic | 5 g | 10 min | 11.7 % |
| Dry Hop | Equinox | 10 g | 7 day(s) | 13.4 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 13.5 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Mosaic | 10 g | 7 day(s) | 11.7 % |
| Dry Hop | Equinox | 10 g | 3 day(s) | 13.4 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale | Slant | 1000 ml | Safeale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |

Notes

- Woda do wysładzania zmodyfikowana gipsem piwowarskim w ilości 1/2 płaskiej łyżeczki na 5 l.
Gęstwa drożdżowa po piwie z jałowcem, nie przemywana.
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