

BS51 WEIZENBOCK IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **65**
- SRM **14.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **4.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 0.6 kg (66.3%) | 85 % | 4 |
| Grain | Monachijski | 0.16 kg (17.7%) | 80 % | 16 |
| Grain | Karmelowy Czerwony | 0.11 kg (12.2%) | 75 % | 60 |
| Grain | Jęczmień palony | 0.035 kg (3.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 10 % |
| Boil | Cascade PL | 6 g | 15 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 6 g | 10 min | 5.2 % |
| Dry Hop | Cascade PL | 10 g | 4 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 5.5 g | ? |

Notes

- Parametry słodu dobrane orientacyjnie pod 10blg ponieważ jest to dodatkowa brzezka powstała po dłuższym wyśładzaniu Weizenbock. Ok. 6l brzezki 9blg zeszło na 10blg. Drożdże pod IPA jakieś z puszek i chmielenie pod ipę.
Nov 2, 2020, 11:08 AM