

"CLOUD" #III White AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **6.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.7 kg (34%) | 80 % | 4 |
| Grain | Pszeniczny | 1.35 kg (17%) | 85 % | 4 |
| Grain | Carahell Weyermann | 0.3 kg (3.8%) | 77 % | 26 |
| Grain | Castle Abbey Malt | 0.2 kg (2.5%) | 75 % | 45 |
| Grain | Acid Malt | 0.1 kg (1.3%) | 58.7 % | 6 |
| Adjunct | Płatki pszenne | 2 kg (25.2%) | 60 % | 2 |
| Adjunct | Płatki owsiane | 1.1 kg (13.8%) | 60 % | 2 |
| Adjunct | Płatki żytnie | 0.2 kg (2.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 6.2 % |
| Aroma (end of boil) | Amarillo | 40 g | 15 min | 8.8 % |
| Aroma (end of boil) | Citra | 40 g | 15 min | 12 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 8.8 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|------------|
| Safale S-33 - starter 2x | Ale | Dry | 2500 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Bergamotka | 20 g | Boil | 15 min |

Notes

- Mieź do kotła i fermentacji
Fermentacja 19C
po fermentacji trzymamy w 16
nagazowanie 2,5
Oct 12, 2016, 9:12 AM