

Degustator

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1850 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2035 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **2207.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1755 liter(s)**
- Total mash volume **2340 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **1755 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **1037.3 liter(s)** of **76C** water or to achieve **2207.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 425 kg (72.6%) | 80 % | 5 |
| Grain | Pszeniczny | 120 kg (20.5%) | 85 % | 4 |
| Grain | Monachijski | 40 kg (6.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 500 g | 50 min | 13 % |
| Boil | cashmere | 2500 g | 10 min | 8.5 % |
| Boil | Centennial | 2500 g | 10 min | 10.5 % |
| Whirlpool | Chinook | 2000 g | 90 min | 13 % |
| Whirlpool | cashemere | 500 g | 90 min | 8.5 % |
| Dry Hop | Chinook | 2500 g | 4 day(s) | 13 % |
| Dry Hop | cashmere | 2000 g | 4 day(s) | 8.5 % |
| Dry Hop | Centennial | 7500 g | 3 day(s) | 10.5 % |
| Dry Hop | Chinook | 5000 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-------|---------|-------------|
| Wyeast - American Ale II | Ale | Slant | 2000 ml | Wyeast Labs |
|--------------------------|-----|-------|---------|-------------|

Notes

- cel: piwo o wyraźnej, niezalegającej goryczce i intensywnym aromacie, prawie klarowne, ciemnożółte/ciemnożółte, wytrawny finisz
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