

## Double IPA + APA z wystodzin

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **61**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (66.7%)	81 %	4
Grain	Heidelberg	3 kg (25%)	80.5 %	2
Grain	Pszeniczny	1 kg (8.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	50 g	60 min	15 %
Boil	Nelson Sauvín	5 g	20 min	11 %
Boil	Wai-iti	5 g	20 min	4.1 %
Boil	Enigma (AUS)	5 g	20 min	17.2 %
Boil	Motueka	5 g	20 min	7 %
Boil	Nelson Sauvín	5 g	15 min	11 %
Boil	Wai-iti	5 g	15 min	4.1 %
Boil	Enigma (AUS)	5 g	15 min	17.2 %
Boil	Motueka	5 g	15 min	7 %
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Boil	Nelson Sauvín	5 g	5 min	11 %
Boil	Wai-iti	5 g	5 min	4.1 %
Boil	Enigma (AUS)	5 g	5 min	17.2 %
Boil	Motueka	5 g	5 min	7 %
Whirlpool	Nelson Sauvín	10 g	0 min	11 %
Whirlpool	Wai-iti	10 g	0 min	4.1 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Whirlpool	Motueka	10 g	0 min	7 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	11 %
Dry Hop	Wai-iti	20 g	5 day(s)	4.1 %
Dry Hop	Enigma (AUS)	20 g	5 day(s)	17.2 %
Dry Hop	Motueka	20 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- Zacieranie na 2 gary. Surowce równo po połowie. Zacieranie w 21 l wody na gar  
Double IPA -> 19Blg z brzeczki przedniej (uzyskano po ok 13l na gar)  
APA -> 12Blg - (jednorazowe dolanie wody 78st w il. po ok 13l na gar i filtracja jednorazowa)  
Chmiel w recepturze przewidziany na Double IPA.  
APA - chmielić wg uznania  
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