

Double IPA WKPD

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **44**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (64.1%)	81 %	4
Grain	Pszeniczny	1.5 kg (19.2%)	85 %	4
Grain	Płatki pszeniczne	1 kg (12.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	30 min	11 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Azacca	20 g	5 min	14 %
Whirlpool	Azacca	20 g	15 min	14 %
Whirlpool	Mosaic	20 g	15 min	10 %
Dry Hop	Azacca	60 g	10 day(s)	14 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	60 g	1 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Costal Haze	Ale	Liquid	300 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min

Notes

- Woda: oaza - 20 litrów,
Chmienie z biotransformacją:
- 30 gr mieszanki nelson/azzacca/mosaic - w 4 dniu burzilwej,
- 60 gr na 72 godzin
- 60 rg na 48
Potem cold crash - 5-7 dni.
Fermentacja: 18 c - 3-4 dni potem do 21 -6-7 dni.
Cicha
21 c - c 7 dni
Chmienie na ciepło.
Schemat 15-16 + 7 + 7.

Gazowanie: 2.2.

Cukier biały, + witaminaC na każdym etapie, rozlew przez zaworek grawitacyjny.

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