

ENGLISH IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **7.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 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 **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Halcyon Thomas Fawcett	5 kg (82%)	--- %	6
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.5 kg (8.2%)	--- %	5
Grain	Słód monachijski ciemny Viking Malt (Strzegom)	0.4 kg (6.6%)	--- %	22
Grain	Słód karmelowy 200 - Viking Malt (Strzegom)	0.2 kg (3.3%)	--- %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	15.6 %
Boil	East Kent Golding	30 g	30 min	6.3 %
Boil	English Golding	30 g	30 min	4.3 %
Whirlpool	East Kent Golding	30 g	20 min	6.3 %
Whirlpool	English Golding	30 g	20 min	4.3 %
Dry Hop	East Kent Golding	30 g	2 day(s)	6.3 %

Dry Hop	English Golding	30 g	1 day(s)	4.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale S-04	Ale	Dry	23 g	Fermentis Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- chmienie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzezki do temp. 15-16°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całk. 50-100; RA -100-0
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