

# HBC1019 Thiolized IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.5%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Płatki owsiane	1.5 kg (23.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	45 g	60 min	3 %
Boil	Mosaic	25 g	60 min	10 %
Dry Hop	HBC 1019	200 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-404	Ale	Slant	150 ml	---

## Notes

- Zacieranie 24L -> 2.5 ml kwas mlekowy  
Wysładzanie 6.7L -> 1 ml kwas mlekowy  
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