

Hop Hop

- Gravity **15.7 BLG**
- ABV ---
- IBU **95**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (43.5%)	79 %	6
Grain	Strzegom Pilzneński	1.7 kg (37%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (10.9%)	81 %	6
Grain	Karmelowy Czerwony	0.4 kg (8.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	15.3 %
Boil	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Waimea	20 g	10 min	15.3 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	12 min

Notes

- Gęstość końcową ok 3
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