

IPA 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (90.9%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.5%) | 73 % | 120 |
| Grain | Weyermann - Carapils | 0.3 kg (4.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | ADHA 527 USA | 20 g | 60 min | 13.4 % |
| Aroma (end of boil) | ADHA 527 USA | 30 g | 10 min | 13.4 % |
| Dry Hop | TNT - DE Zbiór 2015 | 50 g | 5 day(s) | 12.9 % |
| Dry Hop | Eureka! - USA Zbiór 2017 | 50 g | 5 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|---------|------------|
| Starter Brettanomyces Troix Vrai 1L | Ale | Slant | 1000 ml | YeastBay |
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Grapefruit 2 sztuki/skórki | 70 g | Boil | 10 min |
| Other | Pozywka dla drozdzy | 5 g | Boil | 10 min |

Notes

- Brzeczke rozlac do dwoch fermentatorow 12l.
1. 1 saszetka Safale US-05.
Na 1,5 dnia(5 litrów w osobnym fermentorze) skórki z grejfruta namoczone w wódce.
Butelkowanie tych 5l 23.11.

Na zimno:

Wraz z chmieleniem na zimno skorki z 3 grejfrutow namoczony w ekstrakcie z cytrosow. add the zest to primary (or secondary) and add the tincture at bottling time.

2. Starter z fiolki z gestwy Brettanomyces Troix Vrai - 1l - dwuetapowy - 250ml 5 dni, 1l 5 dni.

15.11.18 - BLG Wild Ale 0,9 BLG - hydrometrem

8.12 - blg po korekcie refraktometru 2,5 ...

Wyszlo 25 litrow 14 blg . 2 litry na starter nastepny.

20 g platkow po sherry gotowanych 5 minut dodano na okolo 2 tyg.

Nov 3, 2018, 6:07 PM