

IPA 2 HOPS HOPS Turniejowa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **64**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (76.3%)	80 %	6
Grain	Monachijski	1 kg (16.9%)	80 %	16
Grain	Castlemalting - Cara Clair	0.4 kg (6.8%)	78 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	55 min	13.7 %
Boil	Amarillo	16 g	55 min	8.5 %
Boil	Amarillo	32 g	25 min	8.5 %
Boil	Amarillo	32 g	15 min	8.5 %
Boil	Cascade	20 g	1 min	5.5 %
Whirlpool	Cascade	30 g	10 min	5.5 %
Dry Hop	Amarillo	20 g	3 day(s)	8.5 %
Dry Hop	Cascade	50 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Notes

- 135gr cukru + 1 l wody,
CO2 = 2,5
22,5 piwa
Dec 3, 2020, 11:56 AM