

IPA Hop Cat (Charlie?)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.7 kg (69.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (10.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (15.5%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (5.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.3 % |
| Boil | Amarillo | 30 g | 15 min | 8.5 % |
| Boil | Cascade | 30 g | 15 min | 6.7 % |
| Whirlpool | Amarillo | 30 g | 0 min | 8.5 % |
| Whirlpool | Cascade | 30 g | 0 min | 6.7 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|-----------------|
| Safale US-05 | Ale | Dry | 22 g | Mangrove Jack's |

Notes

- dwa fermentory? - do jednego owoce (mango)?, jeden chmielony SDH drugi DDH

ostatecznie wyszło więcej piwa o Blg 13,5 :-)

Można było dłużej gotować, albo nie wysładzać taką ilością wody. Prawdopodobnie też tempo odparowywania jest mniejsze niż 10%/h

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