

IPA Menes

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **120 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.3 kg (91.4%)	80 %	8
Grain	Aroma CastleMalting	0.5 kg (8.6%)	78 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Challenger	15 g	15 min	7 %
Boil	Fuggles	15 g	3 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	gips piwowarski	4 g	Boil	60 min

Notes

- ABV (Alcohol By Volume, ang. alkohol objętościowo)

International Bitterness Units - międzynarodowe jednostki gorycz

Standard Reference Method - System zapisu koloru piwa. 0 - 4 bardzo jasny, 4 - 7 złoty, 7 - 11 bursztynowy, 11 - 14 czerwony, 18 - 25 brązowy, 25+ czarny.

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