

Lekka ne ipa z modyfikacją wody

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (63.5%) | 80 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (7.9%) | 80 % | 39 |
| Grain | Pszeniczny | 1 kg (15.9%) | 85 % | 4 |
| Grain | Jęczmień niesłodowany | 0.4 kg (6.3%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Equinox | 5 g | 60 min | 13.1 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Aroma (end of boil) | Centennial | 35 g | 0 min | 10.5 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Whirlpool | Simcoe | 28 g | 0 min | 13.2 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | chlorek wapnia | 10 g | Mash | --- |
| Water Agent | kwask fosforowy | 5 g | Mash | --- |
| Water Agent | gips | 5 g | Mash | --- |

Notes

- chmiel equinox 60 g i chmiel cascade 30 g do fermentacji burzliwej
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