

#MASHTAG 2014

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **44**
- SRM **16.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.8 liter(s)**
- Total mash volume **69 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **51.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 15 kg (87%) | 81 % | 6 |
| Grain | Simpsons - Caramalt | 1 kg (5.8%) | 76 % | 69 |
| Grain | Simpsons - Crystal T50 | 1 kg (5.8%) | 75 % | 130 |
| Grain | Simpsons - Chocolate Malt | 0.25 kg (1.4%) | 73 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|----------|------------|
| Boil | Motueka | 19 g | 60 min | 7 % |
| Boil | Hallertau Mittelfruh | 38 g | 60 min | 3 % |
| Boil | Amarillo | 38 g | 30 min | 9.5 % |
| Boil | Motueka | 38 g | 30 min | 7 % |
| Whirlpool | Amarillo | 38 g | 60 min | 9.5 % |
| Whirlpool | Motueka | 57 g | 60 min | 7 % |
| Dry Hop | Amarillo | 115 g | 4 day(s) | 9.5 % |
| Dry Hop | Centennial | 115 g | 4 day(s) | 10.5 % |
| Dry Hop | Simcoe | 115 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 20 ml | Wyeast Labs |
| Starter 3 L na brzeczce 10 BLG z jasnego ekstraktu, kręcony na mieszadło 2 dni. Fermentacja burzliwa w 21 C. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|----------------------------|---------------------|--------|---------|-------|
| Other | Czerwona pomarańcza | 500 g | Boil | 0 min |
| dodane na koniec gotowania | | | | |
| Flavor | Skórka cytryny | 8 g | Boil | 0 min |
| dodane na koniec gotowania | | | | |
| Flavor | Skórka pomarańczy | 15.4 g | Boil | 0 min |
| dodane na koniec gotowania | | | | |