

Microphone Check

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **74**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Citra/Amarillo | 17 g | 60 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 15.5 % |
| Boil | Huell Melon | 35 g | 5 min | 7.5 % |
| Whirlpool | Lemon drop | 100 g | 60 min | 4.6 % |
| Dry Hop | Kazbek | 100 g | 7 day(s) | 4.6 % |
| Dry Hop | Kazbek | 100 g | 1 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 1000 ml | Wyeast Labs |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 1. Citra+Amarillo na wysładzanie.
- 2. Hop stand 70C/60 min
- 3. Chmiel po 3 dniach fermentacji - na kolejnych 7 dni. Potem w ostatni dzień reszta.

May 5, 2017, 11:46 AM