

NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.3 liter(s)**

Steps

- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|----------------|--------|-----|
| Dry Extract | Dry Extract (DME) - Light | 3 kg (68.2%) | 95 % | 16 |
| Grain | Wheat, Flaked | 0.4 kg (9.1%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (9.1%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.25 kg (5.7%) | 78 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (5.7%) | 76.1 % | 0 |
| Sugar | Sugar, Table (Sucrose) | 0.1 kg (2.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 6 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 10 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 15 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 15 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Cascade | 15 g | 3 day(s) | 6 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | kwas mlekowy | 10 g | Boil | 60 min |

Notes

- Kroki:
 - Steeping (płatki x2 + ześrutowany Carapils w woreczku) przy 65-75 st. C 30 min, wyciągamy torbę
 - Dolewanie gorącej wody, rozpuszczanie ekstraktów, sprawdzenie ballingu, ew więcej cukru i zagotowanie
 - Kwas mlekowy dla obniżenia Ph i chmielenie na gorycz na 60 minut
 - Chłodnica na 30 minut
 - Kolejne chmiele i pożywka dla drożdży
 - Chłodzenie do 16-17 st. C
 - Do fermentora, mocno napowietrzyć (3-5 minut wstrząsania) i dodać uwodnione drożdże
- Oct 29, 2017, 4:12 PM