

No Boil Raw IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (75%)	80.5 %	2
Grain	Viking Wheat Malt	0.5 kg (12.5%)	83 %	5
Grain	Platki owsiane	0.35 kg (8.8%)	60 %	3
Grain	platk jęczmienne	0.15 kg (3.8%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	CTZ	40 g	15 min	15.8 %
Dry Hop	Citra	50 g	3 day(s)	12.8 %
Dry Hop	mackinac	30 g	3 day(s)	10.5 %
Dry Hop	CTZ	20 g	3 day(s)	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand

Notes

- woda ro bez wysładzania modyfikowa 15L

chlerek wapnia: 4,5
gips: 2.2
epsom 2,2
na ci 1

15L wody to za mało, wyszło ok 10.5L płynu o ekstrakcie 18 więc za dużo, dodałem 2L wody i otrzymałem ok 12L o ekstrakcie 15.2 BLF
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