

Początek sezonu

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (78.1%) | 85 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (9.4%) | 80 % | 4 |
| Grain | Carahell | 0.4 kg (6.3%) | 77 % | 25 |
| Grain | Weyermann - Carared | 0.4 kg (6.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Cascade PL | 20 g | 25 min | 4.8 % |
| Boil | Sybilla | 45 g | 5 min | 3 % |
| Aroma (end of boil) | sybilla | 45 g | 1 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.9 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |

Notes

- Cascade szyszka wysuszone. Z własnej uprawy (jednoroczny krzak)
Sybilla szyszka świeża z własnej uprawy. Ogólnie Sybilli jest 6 razy więcej ok 2x 280g
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