

Raipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.6 kg (78.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.56 kg (12.2%) | 79 % | 16 |
| Grain | Pszeniczny | 0.42 kg (9.1%) | 85 % | 4 |
| Grain | Carafa III | 0.025 kg (0.5%) | 50 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Zeus | 10 g | 30 min | 15 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Whirlpool | Simcoe | 35 g | 0 min | 13.2 % |
| Dry Hop | Cascade | 100 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |
| Voss lallemand | Ale | Dry | 7 g | --- |

Notes

- Warka podzielona na pol
Nov 24, 2020, 12:31 PM