

Session Hazy IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **53**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Pilsen Malt - Castle Malting | 3.6 kg (72%) | 80.5 % | 3 |
| Grain | Wheat, Flaked | 0.7 kg (14%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (8%) | 80 % | 2 |
| Grain | Oats, Malted | 0.3 kg (6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Warrior | 20 g | 20 min | 15.5 % |
| Whirlpool | Ella (AUS) | 30 g | 20 min | 14.6 % |
| Whirlpool | Galaxy | 20 g | 20 min | 15 % |
| Whirlpool | Centennial | 20 g | 20 min | 10.5 % |
| Dry Hop | Ella (AUS) | 70 g | 2 day(s) | 14.6 % |
| Dry Hop | Motueka | 30 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 200 ml | Wyeast Labs |
|-------------------------|-----|-------|--------|-------------|

Notes

- Gęstwa 2 tygodniowa, I pokolenie

Profil:

Ca+2 - 121.2

Mg+2 - 14.6

Na+ - 62.5

Cl- - 147.7

SO4-2 - 77.6

Gypsum: ~0.2 tsp

Epsom Salt: ~0.4 tsp

Canning/Other Salt: ~0.5 tsp

Calcium Chloride (dihydrate): ~0.9 tsp

Lactic acid - 5,06g do zacierania

pH zacierania 5.4

Whirlpool wkrętarka 20minut od 75

Problemy ze zdaniem na samym końcu, końcowo 19.5 l - 12.5 blg

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