

SH Double WCIPA Citra PintaXLidl

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **71**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---|---------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (89.3%) | 82 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.9%) | 78.3 % | 2 |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.1 kg (1.8%) | 99 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | flex | 9.5 g | 60 min | 65 % |
| Dry Hop | Citra | 150 g | 2 day(s) | 12.9 % |

Yeasts

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

Notes

- Woda:
RO 2:1 kran
Zacieranie 17L - gips 1.5 gr, 2 ml kwas mlekowy
Wystadanie 7L - 2,5 ml kwas mlekowy
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