

# Stone IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.96 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **74C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (87.9%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.14 kg (2.9%)	75 %	20
Grain	Caramel/Crystal Malt - 20L	0.14 kg (2.9%)	75 %	39
Grain	Płatki pszeniczne	0.1 kg (2.1%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	16 g	90 min	13 %
Boil	Columbus/Tomahawk/Zeus	13 g	90 min	15.5 %
Whirlpool	Centennial	30 g	15 min	9.5 %
Dry Hop	Centennial	43 g	---	9.5 %
Dry Hop	Chinook	4.8 g	---	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	200 ml	White Labs

## Notes

- Fermentacja 22stopnie az do odfermentowania 3.2P potem schlodzenie do 17 stopni albo do 10 (bo tyle mam w piwnicy) - po 24h zlac z drozdzy potem na zimno centennial 2.18 grama na litr oraz chinook 0,24 grama na litr -36 godzin w 17 stopniach (albo w 10) nastepnie schlodzic o 1,1 !! i tak trzymac tydzien :D  
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