

Takie Smaczne, Hamerykańskie! - Session American IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Colorado Pale Base Malt | 4 kg (80%) | 80 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (20%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 16.8 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 3 min | 15.5 % |
| Dry Hop | Simcoe | 150 g | 2 day(s) | 13.1 % |
| Dry Hop | Mosaic | 140 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

Notes

- Fermentacja:
Burzliwa (7-8 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:
Syrop cukrowy na refermentacje (110 g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie!
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