

Twisted Transistor

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Castle Pale Ale | 7 kg (90.9%) | 80 % | 8 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (6.5%) | 85 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.3%) | 81 % | 53 |
| Grain | Acid Malt | 0.1 kg (1.3%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Admiral | 30 g | 65 min | 14.3 % |
| Aroma (end of boil) | Target | 37 g | 15 min | 11.5 % |
| Dry Hop | Target | 37 g | 5 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |

Notes

- Woda Cortes + Bronchales modyfikowane PH kwasem mlekowym + 4 gram Gypsum CaSO_4 , 3 gram Calcium Chloride CaCl_2 , 4 gram Epsom Salt MgSO_4 , 4 gram Canning Salt NaCl
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