

Tylko dla vIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **20.1 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 **66 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	25 min	13.2 %
Boil	Citra	10 g	25 min	12 %
Boil	Mosaic	10 g	25 min	10 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	150 g	Fermentis

Notes

- Drożdże - gęstwa US-05 - 200ml
Hop Stand - Whirlpool - od 80C - 30 min.
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