

Weizen PIPA/AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.1 kg (62.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (10.6%) | 79 % | 16 |
| Grain | Pszeniczny | 0.4 kg (6.1%) | 85 % | 4 |
| Grain | Żytni | 0.5 kg (7.6%) | 85 % | 8 |
| Grain | Oats, Flaked | 0.1 kg (1.5%) | 80 % | 2 |
| Grain | Płatki pszeniczne | 0.8 kg (12.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 30 min | 13 % |
| AIPA | | | | |
| Boil | Citra | 20 g | 15 min | 12 % |
| AIPA | | | | |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| AIPA | | | | |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| AIPA | | | | |

| | | | | |
|-----------|---------|------|----------|-------|
| Whirlpool | Mosaic | 15 g | 0 min | 10 % |
| AIPA | | | | |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| AIPA | | | | |
| Boil | lunga | 25 g | 30 min | 11 % |
| PIPA | | | | |
| Boil | Sybilla | 20 g | 15 min | 3.5 % |
| PIPA | | | | |
| Whirlpool | Oktawia | 15 g | 0 min | 7.1 % |
| PIPA | | | | |
| Whirlpool | Sybilla | 15 g | 0 min | 3.5 % |
| PIPA | | | | |
| Dry Hop | Oktawia | 15 g | 3 day(s) | 7.1 % |
| PIPA | | | | |
| Dry Hop | Sybilla | 15 g | 3 day(s) | 3.5 % |
| PIPA | | | | |
| Boil | Oktawia | 20 g | 15 min | 7.1 % |
| PIPA | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |

Notes

- Połowa warki chmielona polskimi odmianami druga amerykańskimi.
Jul 31, 2018, 12:40 AM