

Wschodnia Strona Miasta

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (84.2%) | 80 % | 8 |
| Grain | Karmelowy Czerwony | 0.5 kg (10.5%) | 75 % | 59 |
| Grain | Weyermann - Carared | 0.25 kg (5.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mackinac | 30 g | 50 min | 10.5 % |
| Boil | Idaho 7 | 20 g | 10 min | 12.7 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-----|------|--------|
| Spice | Pieprz czerwony | 5 g | Boil | 10 min |
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |

Notes

- Piwo udało się uwarzyć
Przepis sprawdzony
Polecam więcej chmielu na zimno
Sep 3, 2022, 5:30 PM