

38. "Pustynia Błędowska" - IPA

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **132**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (52.9%)	85 %	7
Grain	Weyermann - Carapils	4 kg (47.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	70 g	60 min	11 %
Boil	Cascade	50 g	30 min	6 %
Boil	Mosaic	50 g	30 min	10 %
Boil	Cascade	50 g	10 min	6 %
Boil	Mosaic	50 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- uwarzone 29-10-2018r.
Oct 28, 2018, 12:29 PM

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.