

#29 Europe Indian Pale Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (37%) | 79 % | 6 |
| Grain | Colorado Pale Ale | 2.5 kg (37%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.2%) | 79 % | 16 |
| Sugar | Cukier | 0.25 kg (3.7%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Fuggles - UK | 20 g | 60 min | 4.2 % |
| Boil | Sybilla - PL | 15 g | 60 min | 6.5 % |
| Boil | Comet- DE | 20 g | 60 min | 8.8 % |
| Aroma (end of boil) | Comet - DE | 25 g | 7 min | 8.8 % |
| Aroma (end of boil) | Experimental GR50 -FR | 25 g | 7 min | 6.1 % |
| Dry Hop | TNT - DE | 100 g | 1 day(s) | 12.6 % |
| Dry Hop | Comet | 25 g | 1 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-----|------|-----|
| M36 LIBERTY BELL ALE | Ale | Dry | 10 g | --- |
|-------------------------|-----|-----|------|-----|

Notes

- Słabe piwo, bardzo słodowe, wyczuwalny alkohol, brak aromatów chmielowych - do poprawy
May 31, 2018, 8:17 PM