

#34 - Dark IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **20**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (81.5%)	79 %	5
Grain	Cristal Medium Crisp	0.5 kg (6.8%)	79 %	260
Grain	Strzegom Pszeniczny Czekoladowy jasny	0.5 kg (6.8%)	79 %	400
Grain	Płatki owsiane	0.36 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select (DE)	30 g	60 min	5.5 %
Boil	Motueka	20 g	30 min	8 %
Boil	Motueka	20 g	20 min	8 %
Boil	Motueka	20 g	15 min	8 %
Boil	Motueka	20 g	10 min	8 %
Aroma (end of boil)	Motueka	20 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05 po Stoucie	Ale	Slant	0.5 ml	Fermentis

Notes

- Warzenie 14XII
wyszło o k27L 15,5 BLG
gęstwa US05 2-miesięczna po stoucie

Cicha 22XII 2x ok 12,5L przy ok 6,5BLG
A: +13g Amarillo + 19g Columbus
B: + 25g Columbus

Rozlew 27XII:

A: 11,5L nagazowanie 2,2 10,5stC +0,3L wody + 49g cukru

B: 11,5L nagazowanie 2,2 12stC + 0,4L wody + 47g cukru

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