

A LIL' SLACK IPA - Brulosophy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (83.3%)	81 %	5
Grain	Viking Munich Malt	0.5 kg (16.7%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Simcoe	5 g	15 min	13.2 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.29 g	Fermentis

Notes

- Bez wysładzania, wg. <https://biabcalculator.com>:

TOTAL WATER NEEDED
14.70 Liters
STRIKE WATER TEMP
69 Celsius
TOTAL MASH VOLUME
16.70 Liters
PREBOIL WORT
14.70 Liters
POSTBOIL WORT
12.50 Liters
INTO FERMENTER
10.50 Liters
Sep 15, 2022, 12:48 PM