

Aipa z herbatką

- Gravity **15.7 BLG**
- ABV ---
- IBU **88**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%) | 75 % | 150 |
| Grain | Monachijski | 1 kg (13.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Zeus | 50 g | 60 min | 15.7 % |
| Boil | Zeus | 20 g | 30 min | 15.7 % |
| Boil | Amarillo | 30 g | 0 min | 8.9 % |
| Dry Hop | Amarillo | 70 g | 4 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|------|
| Other | Earl Grey | 30 g | Secondary | --- |

Notes

- Herbata dodana w formie cold brew.
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