

AMERICAN IPA z trawą cytrynową

- Gravity **16.4 BLG**
- ABV ---
- IBU **59**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (68.5%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	0.8 kg (11%)	80 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (8.2%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (6.8%)	71.7 %	120
Grain	Acid Malt	0.4 kg (5.5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	60 min	10.9 %
Dry Hop	Citra	70 g	6 day(s)	13 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Dry	11 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	10 min

Notes

- hop stand Amarillo+simcoe=30+30, 75* na 30 min
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