

BIEDANEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (38.5%)	81 %	5
Grain	Weyermann - Pale Ale Malt	2 kg (38.5%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (9.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Simcoe	30 g	5 min	13.2 %
Whirlpool	Amarillo	30 g	5 min	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	9.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Secondary	4 day(s)

Notes

- Pierwsza część "na zimno" leci na burzliwą po 2 dniach. Laktoza na cichą, ciśnienie osmotyczne wrogiem.
Jan 22, 2018, 9:59 AM