

Cardinalis

- Gravity **16.1 BLG**
- ABV ---
- IBU **69**
- SRM **15.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (54%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.2 kg (18.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (18.5%) | 79 % | 16 |
| Grain | Strzegom karmelowy | 0.25 kg (3.9%) | 75 % | 35 |
| Grain | Biscuit Malt | 0.25 kg (3.9%) | 79 % | 45 |
| Grain | Carafa II | 0.08 kg (1.2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | hallertauer taurus | 18 g | 50 min | 14 % |
| Boil | Simcoe | 7.5 g | 30 min | 13.2 % |
| Boil | Chinook | 7.5 g | 30 min | 13 % |
| Boil | Cardinal | 15 g | 30 min | 9.2 % |
| Aroma (end of boil) | Simcoe | 7.5 g | 15 min | 13.2 % |
| Aroma (end of boil) | Chinook | 7.5 g | 15 min | 13 % |
| Aroma (end of boil) | Cardinal | 15 g | 15 min | 9.2 % |
| Dry Hop | Cardinal | 15 g | 7 day(s) | 9.2 % |

| | | | | |
|---------|---------|------|----------|------|
| Dry Hop | Chinook | 15 g | 7 day(s) | 13 % |
|---------|---------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Gotowanie: 70 minut (20 minut bez chmielu - ma to wpłynąć na kolor)

Fermentacja burzliwa: 7 dni

Fermentacja cicha: 14 dni

Butelkowanie: 90g cukru

Dec 10, 2016, 3:29 PM