

Classic IPA

- Gravity **14 BLG**
- ABV ---
- IBU **38**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	95 %	7
Grain	Weyermann - pszeniczny ciemny	0.5 kg (8.3%)	100 %	16
Grain	Weyermann - Carabelge	0.5 kg (8.3%)	100 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Cascade	5 g	60 min	6.8 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Cascade	10 g	30 min	6.8 %
Boil	Citra	5 g	10 min	13.5 %
Boil	Cascade	15 g	10 min	6.8 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %
Dry Hop	Cascade	20 g	7 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min

Notes

- po 8 dniach burzliwej 2,5 blg

6.3% alc. Odfermentowanie 82.7%

po 7 dniach cichej 1,3 blg

6.9% alc. Odfermentowanie 91.2%

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