

# Długi Rejs - English IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **9.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.5 kg (8.3%) | 75 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (8.3%) | 75 %  | 150 |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min   | 4.5 %      |
| Boil    | Epic               | 50 g   | 60 min   | 3.7 %      |
| Dry Hop | East Kent Goldings | 150 g  | 7 day(s) | 4.5 %      |
| Dry Hop | Epic               | 150 g  | 7 day(s) | 3.7 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 18-20 st. C)  
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy na refermentacje (110 g cukru w 300 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

Na zdrowie

*Mar 23, 2017, 5:53 PM*