

Double Ipa - 23-09-2020

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **103**
- SRM **9.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 10 kg (74.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (11.1%) | 85 % | 4 |
| Sugar | cukier | 1 kg (7.4%) | --- % | --- |
| Grain | Strzegom Karmel 150 | 1 kg (7.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | magnum | 60 g | 60 min | 14.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 15.6 % |
| Boil | Chinook | 50 g | 15 min | 13.8 % |
| Boil | Citra | 50 g | 15 min | 12.3 % |
| Boil | Centennial | 50 g | 5 min | 11.2 % |
| Dry Hop | Centennial | 50 g | 2 day(s) | 10.5 % |
| Dry Hop | Chinook | 100 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| US-05 | Ale | Slant | 200 ml | --- |
|-------|-----|-------|--------|-----|

Notes

- Wyszło 17 blg przy 21 litrach do nastawienia.
2x chłodzenie wymiennikiem - 17,8 stopni - zadano gęstwę
2x wyszło przez rurkę
Fermentacja od 16 stopni
W 4 dzień zwiększyłem do 18
Oct 31, 2019, 8:14 AM