

Double IPA + APA z wystodzin

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **61**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|--------|-----|
| Grain | Pilzneński | 8 kg (66.7%) | 81 % | 4 |
| Grain | Heidelberg | 3 kg (25%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Topaz | 50 g | 60 min | 15 % |
| Boil | Nelson Sauvín | 5 g | 20 min | 11 % |
| Boil | Wai-iti | 5 g | 20 min | 4.1 % |
| Boil | Enigma (AUS) | 5 g | 20 min | 17.2 % |
| Boil | Motueka | 5 g | 20 min | 7 % |
| Boil | Nelson Sauvín | 5 g | 15 min | 11 % |
| Boil | Wai-iti | 5 g | 15 min | 4.1 % |
| Boil | Enigma (AUS) | 5 g | 15 min | 17.2 % |
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| | | | | |
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| Boil | Motueka | 5 g | 5 min | 7 % |
| Whirlpool | Nelson Sauvín | 10 g | 0 min | 11 % |
| Whirlpool | Wai-iti | 10 g | 0 min | 4.1 % |
| Whirlpool | Enigma (AUS) | 10 g | 0 min | 17.2 % |
| Whirlpool | Motueka | 10 g | 0 min | 7 % |
| Dry Hop | Nelson Sauvín | 20 g | 5 day(s) | 11 % |
| Dry Hop | Wai-iti | 20 g | 5 day(s) | 4.1 % |
| Dry Hop | Enigma (AUS) | 20 g | 5 day(s) | 17.2 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 7 % |

Yeasts

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

Notes

- Zacieranie na 2 gary. Surowce równo po połowie. Zacieranie w 21 l wody na gar
Double IPA -> 19Blg z brzeczki przedniej (uzyskano po ok 13l na gar)
APA -> 12Blg - (jednorazowe dolanie wody 78st w il. po ok 13l na gar i filtracja jednorazowa)
Chmiel w recepturze przewidziany na Double IPA.
APA - chmielić wg uznania
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