

Ibu Dhabi

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **60 C**, Time **50 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **50 min** at **60C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (75.3%)	80 %	5
Grain	Weyermann - Carapils	0.35 kg (7.5%)	78 %	4
Grain	Płatki jęczmienne	0.4 kg (8.6%)	60 %	3
Grain	Płatki owsiane	0.4 kg (8.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	15 g	40 min	6.3 %
Boil	Cascade PL	20 g	20 min	7.8 %
Aroma (end of boil)	Cascade PL	20 g	1 min	7.8 %
Whirlpool	Cascade PL	20 g	0 min	7.8 %
Whirlpool	Huell Melon	25 g	0 min	6.3 %
Dry Hop	Cascade PL	40 g	4 day(s)	7.8 %
Dry Hop	Huell Melon	60 g	4 day(s)	6.3 %

Yeasts

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

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	1.5 g	Secondary	7 day(s)
Other	Witamina C	1.5 g	Bottling	---