

IPA #15

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **40**
- SRM **4.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **470 liter(s)**
- Trub loss **5 %**
- Size with trub loss **498.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **532.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **356.5 liter(s)**
- Total mash volume **511.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 100 kg (61.2%) | 81 % | 3.5 |
| Grain | Weyermann - Pale Wheat Malt | 25 kg (15.3%) | 82 % | 4 |
| Grain | Płatki owsiane | 30 kg (18.4%) | 60 % | 3 |
| Sugar | Corn Sugar (Dextrose) | 8.33 kg (5.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------------|--------|----------|------------|
| Whirlpool | Sabro | 1000 g | 15 min | 13.4 % |
| Whirlpool | Simcoe | 1000 g | 15 min | 13 % |
| Whirlpool | Galaxy | 500 g | 15 min | 15.9 % |
| Dry Hop | Sabro BIO reszta | 2000 g | 3 day(s) | 13.4 % |
| Dry Hop | Simcoe BIO reszta | 2000 g | 3 day(s) | 13 % |
| Dry Hop | Galaxy BIO | 1500 g | 3 day(s) | 15.9 % |
| Dry Hop | Galaxy reszta po fermentacji | 2000 g | 5 day(s) | 15.9 % |
| Dry Hop | Enigma cała po fermentacji | 5000 g | 5 day(s) | 19.2 % |
| Boil | Magnat | 130 g | 60 min | 15.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| WLP077 | Ale | Liquid | 4000 ml | White Labs |

Notes

- Docelowo 19°P.
Hop stand docelowo 80-85°C.

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