

IPA 22I PINI 100g i 22I Cascade 50g

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **54.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **57.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **47.3 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **54.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Viking Wheat Malt	3.5 kg (33.3%)	83 %	5
Grain	Strzegom Monachijski typ I	1 kg (9.5%)	79 %	16
Grain	Oats, Malted	1 kg (9.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %
Boil	Tradition	50 g	15 min	5.5 %
Boil	Lemon drop	50 g	10 min	5.4 %
Boil	Kohatu	35 g	10 min	4.9 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	176 ml	Omega

Extras

Type	Name	Amount	Use for	Time
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Herb	PINI paczki sosny	100 g	Secondary	4 day(s)
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Notes

- Warka podzielona na 2... 22l z PINI i 22l z Cascade
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