

ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (63.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.7%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |
| Grain | Pszeniczny | 0.5 kg (6.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 % | 4 |
| Grain | Viking Melanoidynowy | 0.2 kg (2.5%) | 75 % | 60 |
| Grain | Biscuit Malt | 0.2 kg (2.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |

| | | | | |
|-----------|----------|------|----------|-------|
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirfloc T | 1.25 g | Boil | 15 min |

Notes

- 2.5 vol

Fermentacja w 17 stopniach około 2/3 tygodnie
Cold Crash w 0-2 stopniach 2 dni przed butelkowaniem
Leżakowanie około 3 tygodnie.
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