

IPA FM11 & WY1098

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **62**
- SRM **13**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **62 C**, Time **66 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **66 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.7 kg (75.3%) | 81 % | 5 |
| Grain | Monachijski | 1.2 kg (13.5%) | 80 % | 16 |
| Grain | Carmel Aromatic Viking | 1 kg (11.2%) | 80 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Pilgrim UK | 80 g | 60 min | 11.1 % |
| Boil | Pilgrim UK | 20 g | 5 min | 11.1 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 1 min | 5.1 % |
| Dry Hop | East Kent Goldings | 100 g | 5 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 150 ml | Fermentum Mobile |
| Wyeast - London Ale 1098 | Ale | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 40 g | Boil | 60 min |
| Water Agent | Chlorek wapnia | 4 g | Boil | 60 min |
| Water Agent | Soda oczyszczona | 10 g | Boil | 60 min |
| Other | Pożywka + cynk | 2 g | Boil | 60 min |
| Fining | WhirlflocT | 1 g | Boil | 15 min |

Notes

- Woda z biedry 2.
Burtonizacja wody do SO-/Cl- ratio: 9+ (ok 8,5)
Jan 5, 2020, 4:47 PM