

# IPA Hop Cat (Charlie?)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (69.1%)	80 %	5
Grain	Pszeniczny	1 kg (10.3%)	85 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (15.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.3 %
Boil	Amarillo	30 g	15 min	8.5 %
Boil	Cascade	30 g	15 min	6.7 %
Whirlpool	Amarillo	30 g	0 min	8.5 %
Whirlpool	Cascade	30 g	0 min	6.7 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Amarillo	20 g	3 day(s)	8.5 %
Dry Hop	Cascade	20 g	3 day(s)	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Mangrove Jack's

## Notes

- dwa fermentory? - do jednego owoce (mango)?, jeden chmielony SDH drugi DDH

ostatecznie wyszło więcej piwa o Blg 13,5 :-)

Można było dłużej gotować, albo nie wysładzać taką ilością wody. Prawdopodobnie też tempo odparowywania jest mniejsze niż 10%/h

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