

IPA no nowym

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	10 kg (95.2%)	80 %	5
Grain	Simpsons - Caramalt Light	0.5 kg (4.8%)	76 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	50 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- zacieranie 31,5 l
wysładzanie do 13 blog - chyba 19 litrów.
gypsum - 6,3
chlorek wapnia - 12,5
sól epsom - 10,4
soda oczyszczona - 6
kreda - 10,4

25 min - 1.061 sg / ph - 5,8
40 min - 1,069 sg / ph - 5,56
70 min - 1,077 sg / ph - 5,6
mash out - 1,065 / ph - 5,65
przed gotowaniem - 10,60 / ph - 5,68
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