

Ipka Pipka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Briess - 2 Row Brewers Malt | 6 kg (80%) | 80.5 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (6.7%) | 80 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (6.7%) | 85 % | 5 |
| Grain | Amber Malt | 0.2 kg (2.7%) | 75 % | 43 |
| Grain | Briess - Caracrysal Wheat Malt | 0.2 kg (2.7%) | 78 % | 108 |
| Grain | Briess - Victory Malt | 0.1 kg (1.3%) | 75 % | 55 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 50 g | 0 min | 8.1 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.1 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 8 % |
| Aroma (end of boil) | Centennial | 50 g | 0 min | 7.3 % |
| Dry Hop | Azacca | 35 g | 4 day(s) | 10.6 % |
| Dry Hop | El Dorado | 35 g | 4 day(s) | 11 % |
| Dry Hop | Amarillo | 35 g | 3 day(s) | 8 % |

| | | | | |
|---------|------------|------|----------|-------|
| Dry Hop | Centennial | 35 g | 3 day(s) | 7.3 % |
|---------|------------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| Fermentum Mobile FM55 Green Hill | Ale | Liquid | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------|--------|---------|------|
| Water Agent | gypsum | 3 g | Mash | --- |

Notes

- Podwójnie chmielona najpierwszy 70g Azacca i El Dorado w 3 dniu fermentacji na około 3 do 4 dni a drugie doładowanie na 3 dni przed rozlewem po obniżeniu temperatury fermentacji do 14 stopni.
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