

IPKA taka jakaś dziwna

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (63.4%)	82 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (12.2%)	82 %	5
Grain	Weyermann - Spelt Malt	0.5 kg (12.2%)	81 %	5
Grain	Viking Red Ale Malt	0.5 kg (12.2%)	79 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	60 min	13.3 %
Boil	Galaxy	10 g	20 min	17.9 %
Aroma (end of boil)	Chinook	15 g	1 min	13.3 %
Aroma (end of boil)	Enigma (AUS)	10 g	1 min	18.3 %
Dry Hop	Galaxy	40 g	4 day(s)	17.9 %
Dry Hop	Enigma (AUS)	40 g	4 day(s)	18.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gęstwa M66	Ale	Slant	500 ml	Moja Gęstwa tylko moja
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Notes

- 3g. Pożywki dla drożdży dodane razem z drożdżami
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