

JIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (80%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 1 kg (16%) | 79 % | 10 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (4%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 15.1 % |
| Boil | Centennial | 30 g | 15 min | 9.7 % |
| Boil | Centennial | 30 g | 5 min | 9.7 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 2.5v CO2 +3l wody = 14.3 blg (~85%)
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