

# Meliuz IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **43**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 1.35 kg (45%)  | 80 %  | 4   |
| Grain | Pszeniczny               | 0.6 kg (20%)   | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.05 kg (1.7%) | 75 %  | 30  |
| Grain | Viking Pale Ale malt     | 1 kg (33.3%)   | 80 %  | 5   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 30 g   | 40 min   | 9.2 %      |
| Whirlpool | Strata | 20 g   | 5 min    | 15.1 %     |
| Whirlpool | Mosaic | 15 g   | 5 min    | 11 %       |
| Dry Hop   | Strata | 30 g   | 5 day(s) | 13.6 %     |
| Dry Hop   | Mosaic | 15 g   | 5 day(s) | 11 %       |

## Yeasts

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

## Extras

| Type   | Name                      | Amount | Use for | Time      |
|--------|---------------------------|--------|---------|-----------|
| Flavor | Koncentrat limonkowy      | 1 g    | Primary | 10 day(s) |
| Flavor | Syrop barowy - trzciniowy | 0.7 g  | Primary | 10 day(s) |

## Notes

- Dodatki smakowe wrzucone wraz z zadaniem drożdży - po schłodzeniu do 20\*. Cel jest taki żeby nie stracić świeżości ich aromatu (żeby nie było kompotu)

Celujemy w BLG nastawne na poziomie 12\*.  
*Apr 24, 2021, 4:12 PM*