

MPPD 2023 Black IPA SH Riwaka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **23.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|--------|------|
| Grain | Viking Pilsner malt | 5 kg (83.1%) | 82 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Weyermann - Carared | 0.15 kg (2.5%) | 75 % | 45 |
| Grain | Weyermann - Carafa II | 0.15 kg (2.5%) | 70 % | 1100 |
| Liquid Extract | Sinamar | 0.02 kg (0.3%) | 80 % | 8600 |
| Sugar | Candi Sugar, Clear | 0.2 kg (3.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Flex | 8 g | 60 min | 65 % |
| Dry Hop | Riwaka CP | 100 g | 3 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Woda RO 1:1 kran
Zacieranie 19.2L - kwas mlekowy 2ml
Wysładzanie 8.3 - kwas mlekowy 2.5 ml
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