

Na polskich chmielach piwo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Viking cookie	1 kg (16.7%)	85 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %
Dry Hop	amora preta	300 g	7 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Warka 6l. Warzone 12.02.2021. Wyszło 24,5l ok 11.7Blg. Przelewane na cichą 26.02. Przy 1 blg. Rzeczywiście przy pożywce dla drożdży jest chyba lepsze odfermentowanie. Jak na 300g tego chmielu Amora Preta to niewiele on wniósł do piwa.
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