

No Boil Raw IPA 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **14**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **25 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	BESTMALZ - Best Heidelberg	3 kg (73.2%)	80.5 %	3
Grain	Oats, Flaked	0.7 kg (17.1%)	80 %	2
Grain	Bestmalz Carmel Pils	0.4 kg (9.8%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	40 g	15 min	9.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

Notes

- Woda RO modyfikowana 17.5L

chlerek wapnia: 4,5
gips: 2.2
epsom 2,2
na cl 1

Jun 7, 2022, 12:52 PM