

No Boil Raw IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Heidelberg | 3 kg (75%) | 80.5 % | 2 |
| Grain | Viking Wheat Malt | 0.5 kg (12.5%) | 83 % | 5 |
| Grain | Platki owsiane | 0.35 kg (8.8%) | 60 % | 3 |
| Grain | platk jęczmienne | 0.15 kg (3.8%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | CTZ | 40 g | 15 min | 15.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.8 % |
| Dry Hop | mackinac | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | CTZ | 20 g | 3 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 100 ml | Lallemand |

Notes

- woda ro bez wysładzania modyfikowa 15L

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

15L wody to za mało, wyszło ok 10.5L płynu o ekstrakcie 18 więc za dużo, dodałem 2L wody i otrzymałem ok 12L o ekstrakcie 15.2 BLF
May 3, 2022, 8:48 PM