

Perlage IPA na Kickstarter

- Gravity **15.9 BLG**
- ABV ---
- IBU **62**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|------------|-------|-----|
| Liquid Extract | Zagęszczony sok z białych winogron 65Blg - Profimator | 3 kg (50%) | 65 % | 1 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Perle | 50 g | 20 min | 7 % |
| Aroma (end of boil) | Oktawia | 100 g | 15 min | 7.1 % |
| Boil | Hallertau Blanc | 50 g | 1 min | 11 % |
| Whirlpool | Perle | 50 g | -5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------------|
| FM40 Pszeniczny Łan | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Koszt produkcji:
40butelek = 40zł
ekstrakt winogronowy 3kg = 42zł (przy zakupie 6kg za 84zł)
FM40 = 24zł
Chmiel Oktawia 100g = 15zł
Perle 100g = 6,90zł
Hallertauer Blanc 90g = 12,20zł
Kurier 15zł

Viking Pale Ale 3kg = 3/25 * 74zł = 9zł
Mar 21, 2017, 8:55 PM