

Rooibos IPA #2 - Browar na Wyżynie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | pilzneński Soufflet | 4 kg (58.8%) | 80 % | 4 |
| Grain | wiedeński Viking Malt | 1.5 kg (22.1%) | 79 % | 9 |
| Grain | Płatki owsiane | 1 kg (14.7%) | 70 % | 3 |
| Grain | caramel pale - Viking Malt | 0.3 kg (4.4%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------------|--------|----------|------------|
| First Wort | Warrior (US) - granulát | 25 g | 90 min | 14.7 % |
| Whirlpool | Amarillo (US) - granulát | 50 g | 0 min | 8.2 % |
| Whirlpool | Eureka! (USA) - granulát | 50 g | 0 min | 18 % |
| Whirlpool | Chinook (PL) - granulát | 100 g | 0 min | 9.1 % |
| Dry Hop | Amarillo (US) - granulát | 50 g | 3 day(s) | 8.2 % |

| | | | | |
|---------|--------------------------|-------|----------|-------|
| Dry Hop | Eureka! (USA) - granulát | 50 g | 3 day(s) | 18 % |
| Dry Hop | Chinook (PL) - granulát | 100 g | 3 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|------------|
| Danstar - Nottingham (1 pokolenie) | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|----------|--------|
| Water Agent | Chlorek Wapnia | 3 g | Mash | 60 min |
| Water Agent | Gips | 10 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (zacieranie) | 3 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Fining | Mech irlandzki | 3 g | Boil | 15 min |
| Other | Pozzywka dla drozdzy Browin Kombi | 3 g | Boil | 0 min |
| Flavor | Herbata Rooibos 5 x 37.5g | 187 g | Bottling | 0 min |

Notes

- Whirlpool <80C 30 min
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
82.8 0.0 131.0 57.1 173.8 0.084
Mash pH *: 5.35
SO42-/Cl- ratio: 3.0 More Bitter
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