

TeIPkA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (15.4%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Warrior | 18 g | 60 min | 15.1 % |
| Boil | Chinook | 20 g | 10 min | 12.8 % |
| Boil | Simcoe | 20 g | 10 min | 13.3 % |
| Boil | Cascade | 20 g | 10 min | 6.3 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 13 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.3 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6.3 % |
| Dry Hop | zielona herbata | 25 g | 3 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |

Notes

- Wyszło 15 Blg (25 litrów), rozcieńczono do 14 Blg (27 litrów)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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