

W zielone gramy_IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **67.5 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48.8%) | 80 % | 5 |
| Grain | Pilzneński | 2 kg (32.5%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (16.3%) | 85 % | 3 |
| Grain | Słód zakwaszający | 0.15 kg (2.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 9.2 % |
| Boil | Mosaic | 30 g | 35 min | 11 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12.8 % |
| Whirlpool | Mosaic | 30 g | 6 min | 11 % |
| Whirlpool | Citra | 15 g | 6 min | 12.8 % |
| Dry Hop | Galaxy | 30 g | 2 day(s) | 13.6 % |
| Dry Hop | Sabro | 30 g | 2 day(s) | 10 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 11 % |
| Dry Hop | Citra | 45 g | 2 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Notes

- warzenie: 21.01
butelkowanie: 09.02
blg końcowe: 4,8
ilość cukru do refermentacji: 60g
vol.: 5,7%
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