

Warrior IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|--------------|-------|-----|
| Grain | pale ale | 4.5 kg (75%) | 80 % | --- |
| Grain | pilsen | 1.5 kg (25%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 25 g | 60 min | 17 % |
| Aroma (end of boil) | Chinook | 3 g | 10 min | 12.8 % |
| Aroma (end of boil) | Equinox | 3 g | 10 min | 12.4 % |
| Aroma (end of boil) | Warrior | 5 g | 5 min | 17 % |
| Aroma (end of boil) | Equinox | 5 g | 5 min | 12.8 % |
| Aroma (end of boil) | Chinook | 2 g | 1 min | 12.8 % |
| Aroma (end of boil) | Equinox | 2 g | 1 min | 12.4 % |
| Dry Hop | Chinook | 25 g | 4 day(s) | 12.8 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6.1 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|-------|-----------|
| Safale US-05 | Ale | Slant | 30 ml | Fermentis |
|--------------|-----|-------|-------|-----------|

Notes

- wyszło ok. 12 BLG jednak.
Jun 28, 2017, 12:50 PM