

PIPA_CarpeCraft_2017

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **71**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (37.5%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (37.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (25%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Dry Hop	lunga	50 g	8 day(s)	11 %
Dry Hop	Oktawia	50 g	8 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- Zastanawiam sie czy przerwy maltozowej nie wydłużyc do 50 aby piwo bylo bardziej wytrawne. Chmiele wybralem 2 ktore sa najbardziej aromatyczne z polskich odmian. Oba trzeba bedzie z Internetu zamowic. Ewentualnie sama lunga ale 100g aby ten aromat buchal z butelki.
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