

IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 **64 C**, Time **60 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **70C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	20 min	12.5 %
Boil	Sabro	55 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	8 g	Boil	10 min
Water Agent	Gips piwowarski	5 g	Mash	0 min

Water Agent	Chlorek wapnia	12 g	Mash	0 min
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Notes

- Czynniki dodane do wody podczas wyśładzanie.
Apr 25, 2022, 3:45 PM