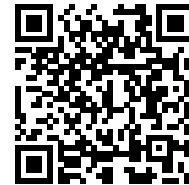


New England IPA

Kiekis: 19 litrų
Efektyvumas: 73 %
Stilius: Amerikietiškas IPA
Aludaris: Skomantas
Receptas sukurtas: 2026-02-21 17:56:16
Receptas modifikuotas: 0000-00-00 00:00:00

OG: 1.066
FG: 1.014
ABV: 6.8 %
IBU: 7
EBC: 11
IBU/OG: 0.10 (kartumo nėra, dominuoja salyklas)



2026-05-30

Fermentuojamos medžiagos

Pavadinimas

TF Maris Otter Pale Ale
Pilsnerio salyklas
Avižiniai dribsniai
Kvietinis salyklas (šviesus)

Spalva (EBC)	Kiekis (kg)	Kiekis (%)
6.3	3.630	64.9
3.3	1.120	20.0
4.0	0.560	10.0
4.3	0.280	5.0
	<u>5.590</u>	

Apyniai

Pavadinimas

Pavadinimas	Forma	Paskirtis
Magnum	-	Virimui (kartumui)
Citra	-	-
Mosaic	-	-
Galaxy	-	-
Citra	-	Sausam apyniavimui
Mosaic	-	Sausam apyniavimui
Citra	-	Sausam apyniavimui
Galaxy	-	Sausam apyniavimui

AA (%)	IBU	Kiekis (g)	Laikas
13.0	6.8	5	60
12.0	0.0	40	0
12.5	0.0	40	0
15.6	0.0	20	0
12.0	0.0	25	0
12.5	0.0	25	0
12.0	0.0	25	0
15.6	0.0	25	0
		<u>205</u>	

Mielės

Pavadinimas

Verdant IPA

Kiekis (g)
12.0

Pastabos

1. Target

OG 1.066
FG 1.014
ABV: 6.8%
Volume 19.0L
Carbonation 2.1–2.3 vol

2. Grist Bill (5.60 kg Total)

- **Maris Otter:** 3.64 kg (65%)
- **Pilsner Malt:** 1.12 kg (20%)
- **Flaked Wheat:** 0.56 kg (10%)
- **Wheat Malt:** 0.28 kg (5%)

3. Water Chemistry & Volumes

Total Water: 31.3 L (Strike: 16.8 L | Sparge: 14.5 L)

Additions (As Executed):

- **Strike (16.8 L):** 1.8g Gypsum, 4.5mL CaCl₂ (33%), 5g Himalayan Salt, 2mL Phosphoric Acid (85%).
- **Sparge (14.5 L):** 1mL Phosphoric Acid (85%).
- **Target Mash pH:** 5.25

4. Hop Schedule (205g Total)

- **Boil (60 min):** 5 g Magnum (Optional/Bittering).
- **Whirlpool (80 °C / 20 min):** 40 g Citra, 40 g Mosaic, 20 g Galaxy.
- **Dry Hop #1 (Active Ferm/48h):** 25 g Citra, 25 g Mosaic.
- **Dry Hop #2 (Post-Ferm):** 25 g Citra, 25 g Galaxy.

5. Fermentation

- **Yeast:** Lallemant Verdant IPA (Dry)
- **Temperature:** Start 18 °C □ Rise to 21–22 °C.