

IPATEA #8

- Gravity **13.3 BLG**
- ABV ---
- IBU **50**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (48.5%) | 82 % | 4 |
| Grain | Monachijski | 0.4 kg (7.8%) | 80 % | 16 |
| Grain | Viking Wheat Malt | 0.5 kg (9.7%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 0.8 kg (15.5%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (9.7%) | 80 % | 2 |
| Grain | Biscuit Malt | 0.2 kg (3.9%) | 79 % | 45 |
| Grain | Carahell | 0.25 kg (4.9%) | 77 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Citra (USA) | 35 g | 30 min | 12.9 % |
| Boil | Amarillo | 30 g | 15 min | 9 % |
| Aroma (end of boil) | Amarillo(USA) | 35 g | 5 min | 9 % |
| Dry Hop | Citra (USA) | 65 g | 3 day(s) | 12.9 % |

Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wlano do piwa

| | | | | |
|---------|----------|------|----------|-----|
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9 % |
|---------|----------|------|----------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |

Nie wystartowały po 24h dodano suche drożdże NN z Copsra start po 5 h

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips piwowarki | 4 g | Mash | 80 min |
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |