

## ipka 2025 Whirlpool only

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (83.3%) | 80 %  | 7   |
| Grain | Carabelge              | 0.3 kg (10%)   | 80 %  | 30  |
| Grain | Cara-Pils/Dextrine     | 0.2 kg (6.7%)  | 72 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Whirlpool | Mosaic   | 50 g   | 10 min | 12.4 %     |
| Whirlpool | Amarillo | 50 g   | 10 min | 7.7 %      |
| Whirlpool | Cascade  | 50 g   | 10 min | 11 %       |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 200 ml | Fermentum Mobile |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | MgCl2 | 1 g    | Boil    | 60 min |

|       |                   |      |      |       |
|-------|-------------------|------|------|-------|
| Spice | Skórka betgamotki | 25 g | Boil | 5 min |
|-------|-------------------|------|------|-------|

## Notes

- 1g MgCl<sub>2</sub> na 10l H<sub>2</sub>O do zacierania i tak samo do wysładzania  
*Feb 17, 2025, 11:10 AM*