

Mantium Brut IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (75.5%) | 80 % | 4 |
| Adjunct | płatki ryżowe | 1 kg (18.9%) | --- % | --- |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Whirlpool | Simcoe | 30 g | 1 min | 13.2 % |
| Whirlpool | Citra | 20 g | 1 min | 12 % |
| Whirlpool | Citra | 50 g | 1 min | 12 % |
| Whirlpool | Mosaic | 50 g | 1 min | 10 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |

Notes

- 1. 10 min gotowania z 5g mchu irlandzkiego
 - 2. Ostatnie 50g Citry i 50g Mosaic na whirlpool po schłodzeniu do 85C.
 - 3. Burzliwa 11 dni w temp. 17-19C - czwartego dnia dodano 3.5ml alfa-amylazy
 - 4. Cicha 8 dni w temp. 18-20C
 - 5. Ostatni dzień coldcrush 4-5C
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