

# Mocarz IPA

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **11.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (75.5%)  | 80 %   | 5   |
| Grain | Strzegom Wiedeński         | 0.5 kg (9.4%) | 79 %   | 10  |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.7%) | 79 %   | 16  |
| Grain | Caraaroma                  | 0.1 kg (1.9%) | 78 %   | 400 |
| Grain | Acid Malt                  | 0.2 kg (3.8%) | 58.7 % | 6   |
| Grain | Strzegom Karmel 150        | 0.2 kg (3.8%) | 75 %   | 150 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 10 g   | 50 min   | 10.4 %     |
| Boil      | Citra   | 10 g   | 10 min   | 15.2 %     |
| Boil      | Dr Rudi | 10 g   | 10 min   | 14.7 %     |
| Whirlpool | Citra   | 20 g   | 10 min   | 15.2 %     |
| Whirlpool | Dr Rudi | 20 g   | 10 min   | 14.7 %     |
| Dry Hop   | Cltra   | 40 g   | 3 day(s) | 15.2 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Galaxy  | 40 g | 3 day(s) | 15 %   |
| Dry Hop | Dr Rudi | 40 g | 3 day(s) | 14.7 % |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Flavor      | skórka pomarańczy | 25 g   | Boil    | 10 min |
| Water Agent | gips piwowarski   | 4 g    | Mash    | 60 min |