

Mocarz IPA

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **69**
- SRM **13.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **67.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 16 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (10.4%) | 70 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (2.6%) | 78 % | 4 |
| Grain | Special B Malt | 0.7 kg (3.6%) | 10 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ekuanot | 50 g | 60 min | 12.8 % |
| Boil | Ekuanot | 50 g | 30 min | 12.8 % |
| Boil | Ekuanot | 100 g | 10 min | 12.8 % |
| Boil | Ekuanot | 100 g | 5 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 55 g | Safale |