

## #213 Coffee IPA MPPD25

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.9 kg (92.9%)	79 %	4
Grain	Weyermann - Carapils	0.25 kg (3.9%)	78 %	4
Grain	Platki owsiane	0.2 kg (3.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	50 min	13.2 %
Boil	Simcoe	50 g	8 min	13.2 %
Boil	Simcoe	35 g	6 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Simcoe Cryo	25 g	5 day(s)	21 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Citra Cryo	25 g	5 day(s)	21 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa MACAW	50 g	Secondary	2 day(s)

### Notes

- Woda do zacierania:  
R/O - 15l  
Kranówka - 14,5l  
Ph - 5,3 zbite kwasem mlekowym  
Gips piwowarski - 2g

50g kawy w ziarnach MACAW - świeżo palona przez Blue Orca Coffee  
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