

# BIPA Maris Otter + Monachijski

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **93**
- SRM **20.5**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter             | 2.8 kg (44.4%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I         | 2.8 kg (44.4%) | 79 %  | 16  |
| Grain | Grodziski pszeniczny wędzony dębem | 0.4 kg (6.3%)  | 80 %  | 3   |
| Grain | Jęczmień palony                    | 0.3 kg (4.8%)  | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 50 g   | 60 min   | 13.5 %     |
| Boil    | Azacca | 30 g   | 20 min   | 14 %       |
| Boil    | Azacca | 15 g   | 10 min   | 14 %       |
| Dry Hop | Azacca | 45 g   | 3 day(s) | 14 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |