

IPATEA #8

- Gravity **13.3 BLG**
- ABV ---
- IBU **50**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (48.5%)	82 %	4
Grain	Monachijski	0.4 kg (7.8%)	80 %	16
Grain	Viking Wheat Malt	0.5 kg (9.7%)	83 %	5
Grain	Viking Pale Ale malt	0.8 kg (15.5%)	80 %	6
Grain	Oats, Flaked	0.5 kg (9.7%)	80 %	2
Grain	Biscuit Malt	0.2 kg (3.9%)	79 %	45
Grain	Carahell	0.25 kg (4.9%)	77 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	35 g	30 min	12.9 %
Boil	Amarillo	30 g	15 min	9 %
Aroma (end of boil)	Amarillo(USA)	35 g	5 min	9 %
Dry Hop	Citra (USA)	65 g	3 day(s)	12.9 %
Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wlano do piwa				

Dry Hop	Amarillo	25 g	3 day(s)	9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM
Nie wystartowały po 24h dodano suche drożdże NN z Coprsa start po 5 h				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarki	4 g	Mash	80 min
Fining	Mech Irlandzki	3 g	Boil	10 min