

## IPATEA #6

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **5**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 4 kg (66.7%)  | 82 %  | 4   |
| Grain | Weyerman - Carahell  | 0.2 kg (3.3%) | 77 %  | 26  |
| Grain | Viking Wheat Malt    | 0.5 kg (8.3%) | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 0.5 kg (8.3%) | 80 %  | 6   |
| Grain | Oats, Flaked         | 0.5 kg (8.3%) | 80 %  | 2   |
| Grain | Biscuit Malt         | 0.3 kg (5%)   | 79 %  | 45  |

### Hops

| Use for  | Name           | Amount | Time     | Alpha acid |
|--|----------------|--------|----------|------------|
| Boil   | Sabro ( USA)   | 35 g   | 40 min   | 14.8 %     |
| Boil   | Azacca ( USA)  | 30 g   | 15 min   | 11.8 %     |
| Aroma (end of boil)  | Amarillo( USA) | 35 g   | 5 min    | 9 %        |
| Dry Hop  | Amarillo( USA) | 40 g   | 3 day(s) | 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  | Sabro ( USA)   | 40 g   | 3 day(s) | 14.8 %     |
| Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wlano do piwa |                |        |          |            |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| WLP518 Opshaug<br>Kveik Ale   | Ale  | Slant | 40 ml  | White Labs |
| Nie wystartowały po 24h dodano suche drożdże NN z Coprsa start po 5 h |      |       |        |            |

## Extras

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