

# Mocarz IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **11.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (10.4%)	79 %	10
Grain	Strzegom Monachijski typ I	0.3 kg (6.3%)	79 %	16
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400
Grain	Acid Malt	0.2 kg (4.2%)	58.7 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	50 min	11.5 %
Boil	Citra	10 g	10 min	15.2 %
Boil	Dr Rudi	10 g	10 min	14.7 %
Whirlpool	Citra	20 g	10 min	15.2 %
Whirlpool	Dr Rudi	20 g	10 min	14.7 %
Dry Hop	Cltra	50 g	3 day(s)	15.2 %

Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Dr Rudi	50 g	3 day(s)	14.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	25 g	Boil	10 min