

#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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