

# Bartollo IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61%)	80 %	5
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45
Grain	Monachijski	0.5 kg (6.1%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.1%)	73 %	120
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (20.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Motueka	30 g	20 min	7 %
Aroma (end of boil)	Sorachi Ace	25 g	10 min	10 %
Boil	Zula	15 g	60 min	8.3 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %
Boil	East Kent Goldings	15 g	60 min	5.1 %
Dry Hop	East Kent Goldings	15 g	7 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis