

BIPA Maris Otter + Monachijski

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **93**
- SRM **20.5**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.8 kg (44.4%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 2.8 kg (44.4%) | 79 % | 16 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.4 kg (6.3%) | 80 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Azacca | 30 g | 20 min | 14 % |
| Boil | Azacca | 15 g | 10 min | 14 % |
| Dry Hop | Azacca | 45 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |