

# 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	---