

# FIPAP24

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **63 C**, Time **35 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 3.5 kg (53.8%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%)   | 78 %  | 4   |
| Grain | Chit Malt            | 0.5 kg (7.7%)   | 50 %  | 2   |
| Grain | Zakawaszający        | 0.5 kg (7.7%)   | 80 %  | 6   |
| Grain | Rice, Flaked         | 0.75 kg (11.5%) | 70 %  | 2   |
| Grain | Oats, Flaked         | 0.75 kg (11.5%) | 80 %  | 2   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 25 g   | 30 min   | 13.5 %     |
| Boil                | Idaho 7 | 50 g   | 15 min   | 12.8 %     |
| Aroma (end of boil) | Citra   | 25 g   | 0 min    | 13.5 %     |
| Dry Hop             | Citra   | 50 g   | 8 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |     |      |     |
|------|-----|-----|------|-----|
| K-97 | Ale | Dry | 50 g | --- |
|------|-----|-----|------|-----|

## Notes

- Phantazm  
50 g na whirlpool

50 g na fermentacje

Aromazyna 1 g rozcieńczonej w wodzie 50 st. C na

Drożdże na 18 C

1. dzień 18

2. dzień 18

3. dzień 19

4. dzień 19

5. dzień 20

6. dzień 21

7. dzień 22

8. dzień 23

9. dzień 24

10. dzień 24

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