

# IPANEMA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **64.6 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **47.6 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **40.1 liter(s)** of **76C** water or to achieve **70.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (35.3%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 6 kg (35.3%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 2 kg (11.8%)  | 83 %  | 5   |
| Grain | Viking Karmelowy 30  | 0.5 kg (2.9%) | 75 %  | 30  |
| Grain | Płatki owsiane       | 1.5 kg (8.8%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (2.9%) | 60 %  | 3   |
| Grain | Viking Caramel Pale  | 0.5 kg (2.9%) | 75 %  | 10  |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Ekuanot | 10 g   | 60 min | 14 %       |
| First Wort | Mosaic  | 10 g   | 60 min | 10 %       |
| First Wort | Citra   | 10 g   | 60 min | 12 %       |
| First Wort | Simcoe  | 10 g   | 60 min | 13.2 %     |
| Whirlpool  | Ekuanot | 30 g   | 30 min | 14 %       |
| Whirlpool  | Mosaic  | 30 g   | 30 min | 10 %       |

|  |         |      |          |        |
|--|---------|------|----------|--------|
| Whirlpool  | Citra   | 30 g | 30 min   | 12 %   |
| Whirlpool  | Simcoe  | 30 g | 30 min   | 13.2 % |
| Dry Hop  | Ekuanot | 30 g | 7 day(s) | 14 %   |
| 2 dzień burzliwej fermentacji na pianę - biotransformacja. |         |      |          |        |
| Dry Hop  | Mosaic  | 30 g | 7 day(s) | 10 %   |
| Dry Hop  | Citra   | 30 g | 7 day(s) | 12 %   |
| Dry Hop  | Simcoe  | 30 g | 7 day(s) | 13.2 % |
| Dry Hop  | Ekuanot | 40 g | 7 day(s) | 14 %   |
| 1 dzień cichej fermentacji                                 |         |      |          |        |
| Dry Hop  | Mosaic  | 40 g | 7 day(s) | 10 %   |
| Dry Hop  | Citra   | 40 g | 7 day(s) | 12 %   |
| Dry Hop  | Simcoe  | 40 g | 7 day(s) | 13.2 % |
| Dry Hop  | Ekuanot | 40 g | 3 day(s) | 14 %   |
| 3 dni przed butelkowaniem                                  |         |      |          |        |
| Dry Hop  | Mosaic  | 40 g | 3 day(s) | 10 %   |
| Dry Hop  | Citra   | 40 g | 3 day(s) | 12 %   |
| Dry Hop  | Simcoe  | 40 g | 3 day(s) | 13.2 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 33 g   | Fermentis  |

## Extras

| Type        | Name                       | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|------|
| Water Agent | Gips piwowarski            | 10 g   | Mash    | ---  |
| Water Agent | Chlorek wapniowy (roztwór) | 10 g   | Mash    | ---  |

## Notes

- Uzupelnienie brzeczki nastawnej wodą mineralną 9 L.  
*Jun 20, 2021, 12:34 AM*