

## IPATEA #3

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- Gravity **15 BLG**
- ABV ---
- IBU **48**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2.5 kg (44.2%) | 82 %  | 4   |
| Grain | Viking Vienna Malt   | 1.5 kg (26.5%) | 79 %  | 7   |
| Grain | Weyerman - Carahell  | 0.2 kg (3.5%)  | 77 %  | 26  |
| Grain | Viking Wheat Malt    | 0.5 kg (8.8%)  | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 0.5 kg (8.8%)  | 80 %  | 6   |
| Grain | Płatki owsiane       | 0.45 kg (8%)   | 85 %  | 3   |

### Hops

| Use for  | Name                | Amount | Time     | Alpha acid |
|--|---------------------|--------|----------|------------|
| Boil   | Columbu             | 30 g   | 30 min   | 15.7 %     |
| Boil   | Amarillo USA        | 25 g   | 15 min   | 9.5 %      |
| Aroma (end of boil)  | African Queen (RPA) | 30 g   | 5 min    | 11 %       |
| Dry Hop  | Amarillo USA        | 40 g   | 3 day(s) | 9.5 %      |
| Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wlano do piwa |                     |        |          |            |
| Dry Hop  | Citra               | 40 g   | 3 day(s) | 12.9 %     |

Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wlano do piwa

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| WLP 518 kveik   | Ale  | Slant | 40 ml  | FM         |
| Nie wystartowały po 24h dodano suche drożdże NN z Coprsa start po 5 h |      |       |        |            |

### Extras

| Type  | Name            | Amount | Use for   | Time     |
|---|-----------------|--------|-----------|----------|
| Flavor  | Herbata Senscha | 11 g   | Secondary | 2 day(s) |
| Przed zadaniem herbata zalana wodą o temperaturze 50' pozostawiona na 1.5 godziny. Następnie przefiltrowano |                 |        |           |          |
| Fining  | Mech Irlandzki  | 4 g    | Boil      | 10 min   |