

## IPATEA #9

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **4.9**
- 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 **30 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (43.1%)	82 %	4
Grain	Weyermann - Vienna Malt	0.8 kg (13.8%)	81 %	8
Grain	Viking Wheat Malt	0.5 kg (8.6%)	83 %	5
Grain	Viking Pale Ale malt	1 kg (17.2%)	80 %	6
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2
Grain	Cara Thomas Fawcett karmelowy	0.25 kg (4.3%)	78 %	30
Grain	Carahell	0.25 kg (4.3%)	77 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	30 min	12.3 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	35 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP4052 Lida Kveik	Ale	Slant	50 ml	White laps
Nie wystartowały po 24h dodano suche drożdże NN z Coprsa start po 5 h				

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarki	4 g	Mash	80 min
Fining	Mech Irlandzki	3 g	Boil	10 min
Flavor	Wiśnie	500 g	Secondary	3 day(s)

### Notes

- Wiśnie drylowane  
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