

# Maupka MIPA TB

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (54.9%)	80 %	5
Grain	Płatki owsiane	0.625 kg (9.8%)	80 %	3
Grain	Płatki pszeniczne	0.625 kg (9.8%)	80 %	3
Adjunct	laktoza	0.625 kg (9.8%)	1 %	1
Adjunct	mango pure	1 kg (15.7%)	90 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Eureka!	30 g	0 min	18 %
Boil	laktoza	625 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- płatki skleikowane w 4 litrach wody w 100% Dodane do kotła.  
*Oct 4, 2019, 10:22 AM*