

Mocarz IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **37**
- SRM **12.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Caraaroma	0.1 kg (2.2%)	78 %	400
Grain	Acid Malt	0.2 kg (4.4%)	58.7 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	50 min	11.5 %
Boil	Citra	10 g	10 min	12.5 %
Boil	Elani	20 g	10 min	5.7 %
Whirlpool	Citra	30 g	10 min	12.5 %
Whirlpool	Galaxy	20 g	10 min	15 %
Dry Hop	Citra	50 g	3 day(s)	12.5 %

Dry Hop	Galaxy	50 g	3 day(s)	15 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	25 g	Boil	10 min
Fining	wirflock	5 g	Boil	7 min

Notes

- coś "na wzór" Exterminator Double AIPA 19°BLG z Tb. Dokupić El Dorado
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