

Mocarz IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **11.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10
Grain	Strzegom Monachijski typ I	0.3 kg (5.7%)	79 %	16
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400
Grain	Acid Malt	0.2 kg (3.8%)	58.7 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	10.4 %
Boil	Citra	10 g	10 min	15.2 %
Boil	Dr Rudi	10 g	10 min	14.7 %
Whirlpool	Citra	20 g	10 min	15.2 %
Whirlpool	Dr Rudi	20 g	10 min	14.7 %
Dry Hop	Cltra	40 g	3 day(s)	15.2 %

Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Dr Rudi	40 g	3 day(s)	14.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	25 g	Boil	10 min
Water Agent	gips piwowarski	4 g	Mash	60 min