

# The Notorious I.P.A.

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (61.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (12.2%)	81 %	6
Grain	Weyermann - Carapils	0.3 kg (12.2%)	78 %	4
Grain	Abbey Malt Weyermann	0.1 kg (4.1%)	75 %	45
Grain	Płatki owsiane	0.15 kg (6.1%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	2.5 g	60 min	13.5 %
Aroma (end of boil)	Citra	12.5 g	20 min	13.5 %
Aroma (end of boil)	Mosaic	7.5 g	20 min	12 %
Dry Hop	Citra	20 g	4 day(s)	13.5 %
Dry Hop	Citra	15 g	5 day(s)	13.5 %
Dry Hop	Mosaic	17.5 g	5 day(s)	12 %
Dry Hop	Palisade	25 g	5 day(s)	6.1 %

Dry Hop	Dr Rudi	25 g	5 day(s)	11.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Zadać drożdże w 17 st.  
Fermentacja burzliwa 7 dni, 19 st.  
Fermentacja cicha 14 dni, 12-15 st.  
*May 25, 2018, 11:32 AM*