

## BA ipa

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **44**
- SRM **7**
- Style **Belgian IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (84.5%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (5.6%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (5.6%)	75 %	45
Grain	Platki owsiane	0.15 kg (4.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Cascade	15 g	15 min	6 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	60 min