

# Bartollo IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt              | 5 kg (61%)     | 80 %  | 5   |
| Grain          | Biscuit Malt                      | 0.5 kg (6.1%)  | 79 %  | 45  |
| Grain          | Monachijski                       | 0.5 kg (6.1%)  | 80 %  | 16  |
| Grain          | Słód Caramunich Typ II Weyermann  | 0.5 kg (6.1%)  | 73 %  | 120 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (20.7%) | 80 %  | 35  |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Aroma (end of boil) | Motueka            | 30 g   | 20 min   | 7 %        |
| Aroma (end of boil) | Sorachi Ace        | 25 g   | 10 min   | 10 %       |
| Boil                | Zula               | 15 g   | 60 min   | 8.3 %      |
| Dry Hop             | Chinook            | 30 g   | 7 day(s) | 13 %       |
| Dry Hop             | Sorachi Ace        | 50 g   | 7 day(s) | 10 %       |
| Boil                | East Kent Goldings | 15 g   | 60 min   | 5.1 %      |
| Dry Hop             | East Kent Goldings | 15 g   | 7 day(s) | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |