

# IPA dla Bartka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 4.8 kg (88.9%) | 82 %  | 4   |
| Grain | Rice, Flaked         | 0.4 kg (7.4%)  | 70 %  | 2   |
| Grain | Weyermann - Carapils | 0.2 kg (3.7%)  | 78 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Simcoe TB | 30 g   | 60 min   | 14.4 %     |
| Aroma (end of boil) | Simcoe TB | 20 g   | 5 min    | 14.4 %     |
| Dry Hop             | Citra CP  | 100 g  | 3 day(s) | 13.9 %     |
| Dry Hop             | Mosaic CP | 50 g   | 3 day(s) | 12.2 %     |
| Dry Hop             | Mosaic CP | 25 g   | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe TB | 40 g   | 3 day(s) | 14.4 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory       |
|-------|------|-------|--------|------------------|
| Lutra | Ale  | Slant | 50 ml  | Fermentum Mobile |

## Notes

- Woda RO:kran 1:1  
zacieranie 21L -> 2ml kwas mlekowy, 2 ml gips  
wystadzenie 7.8L -> 2.5ml kwas mlekowy  
*Jun 15, 2024, 3:38 PM*