

IPATEA #3

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (44.2%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1.5 kg (26.5%) | 79 % | 7 |
| Grain | Weyerman - Carahell | 0.2 kg (3.5%) | 77 % | 26 |
| Grain | Viking Wheat Malt | 0.5 kg (8.8%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 0.5 kg (8.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.45 kg (8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------------------------------------------------------------------------------------------------------------------------------|---------------------|--------|----------|------------|
| Boil | Columbu | 20 g | 30 min | 15.7 % |
| Boil | Amarillo | 25 g | 15 min | 12.5 % |
| Aroma (end of boil) | African Queen (RPA) | 30 g | 5 min | 11 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wlano do piwa | | | | |
| Dry Hop | African Queen (RPA) | 40 g | 3 day(s) | 11 % |

Chmiel zalany wodą o temperaturze 50 stopni i pozostawiony na 1.5h następnie przefiltrowano i uzyskaną wodę chmielową(300ml) wiano do piwa

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------------------------------------------|------|-------|--------|------------|
| WLP 518 kveik | Ale | Slant | 40 ml | FM |
| Nie wystartowały po 24h dodano suche drożdże NN z Coprsa start po 5 h | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------------------------------------------------------------------------------------------------------|-----------------|--------|-----------|----------|
| Flavor | Herbata Senscha | 40 g | Secondary | 2 day(s) |
| Przed zadaniem herbata zalana wodą o temperaturze 50' pozostawiona na 1.5 godziny. Następnie przefiltrowano | | | | |
| Fining | Mech Irlandzki | 4 g | Boil | 10 min |