

## ipka 2025 Whirlpool only

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (83.3%)	80 %	7
Grain	Carabelge	0.3 kg (10%)	80 %	30
Grain	Cara-Pils/Dextrine	0.2 kg (6.7%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	10 min	12.4 %
Whirlpool	Amarillo	50 g	10 min	7.7 %
Whirlpool	Cascade	50 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	MgCl2	1 g	Boil	60 min

Spice	Skórka betgamotki	25 g	Boil	5 min
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## Notes

- 1g MgCl<sub>2</sub> na 10l H<sub>2</sub>O do zacierania i tak samo do wysładzania  
*Feb 17, 2025, 11:10 AM*