

# Mantium Brut IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Adjunct	płatki ryżowe	1 kg (18.9%)	--- %	---
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Whirlpool	Citra	20 g	1 min	12 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Notes

- 1. 10 min gotowania z 5g mchu irlandzkiego
  - 2. Ostatnie 50g Citry i 50g Mosaic na whirlpool po schłodzeniu do 85C.
  - 3. Burzliwa 11 dni w temp. 17-19C - czwartego dnia dodano 3.5ml alfa-amylazy
  - 4. Cicha 8 dni w temp. 18-20C
  - 5. Ostatni dzień coldcrush 4-5C
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