

Mocarz IPA

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **69**
- SRM **13.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **67.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	16 kg (83.3%)	80 %	5
Grain	Monachijski	2 kg (10.4%)	70 %	16
Grain	Weyermann - Carapils	0.5 kg (2.6%)	78 %	4
Grain	Special B Malt	0.7 kg (3.6%)	10 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	60 min	12.8 %
Boil	Ekuanot	50 g	30 min	12.8 %
Boil	Ekuanot	100 g	10 min	12.8 %
Boil	Ekuanot	100 g	5 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	55 g	Safale