

# IPA dla Bartka

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- 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  
wystadzanie 7.8L -> 2.5ml kwas mlekowy  
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