

IPA dla Bartka

- 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
wysładzanie 7.8L -> 2.5ml kwas mlekowy
Jun 15, 2024, 3:38 PM