

# IPANEMA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **64.6 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **47.6 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **40.1 liter(s)** of **76C** water or to achieve **70.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (35.3%)	80 %	5
Grain	Viking Pilsner malt	6 kg (35.3%)	82 %	4
Grain	Viking Wheat Malt	2 kg (11.8%)	83 %	5
Grain	Viking Karmelowy 30	0.5 kg (2.9%)	75 %	30
Grain	Płatki owsiane	1.5 kg (8.8%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (2.9%)	60 %	3
Grain	Viking Caramel Pale	0.5 kg (2.9%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	10 g	60 min	14 %
First Wort	Mosaic	10 g	60 min	10 %
First Wort	Citra	10 g	60 min	12 %
First Wort	Simcoe	10 g	60 min	13.2 %
Whirlpool	Ekuanot	30 g	30 min	14 %
Whirlpool	Mosaic	30 g	30 min	10 %

Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Simcoe	30 g	30 min	13.2 %
Dry Hop	Ekuanot	30 g	7 day(s)	14 %
2 dzień burzliwej fermentacji na pianę - biotransformacja.				
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Ekuanot	40 g	7 day(s)	14 %
1 dzień cichej fermentacji				
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %
Dry Hop	Ekuanot	40 g	3 day(s)	14 %
3 dni przed butelkowaniem				
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---
Water Agent	Chlorek wapniowy (roztwór)	10 g	Mash	---

## Notes

- Uzupelnienie brzeczki nastawnej wodą mineralną 9 L.  
*Jun 20, 2021, 12:34 AM*