

ipka 2025 Whirlpool only

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (83.3%) | 80 % | 7 |
| Grain | Carabelge | 0.3 kg (10%) | 80 % | 30 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (6.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Whirlpool | Mosaic | 50 g | 10 min | 12.4 % |
| Whirlpool | Amarillo | 50 g | 10 min | 7.7 % |
| Whirlpool | Cascade | 50 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | MgCl2 | 1 g | Boil | 60 min |

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | Skórka betgamotki | 25 g | Boil | 5 min |
|-------|-------------------|------|------|-------|

Notes

- 1g MgCl₂ na 10l H₂O do zacierania i tak samo do wysładzania
Feb 17, 2025, 11:10 AM