

## IPATEA #9

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt           | 2.5 kg (43.1%) | 82 %  | 4   |
| Grain | Weyermann - Vienna Malt       | 0.8 kg (13.8%) | 81 %  | 8   |
| Grain | Viking Wheat Malt             | 0.5 kg (8.6%)  | 83 %  | 5   |
| Grain | Viking Pale Ale malt          | 1 kg (17.2%)   | 80 %  | 6   |
| Grain | Oats, Flaked                  | 0.5 kg (8.6%)  | 80 %  | 2   |
| Grain | Cara Thomas Fawcett karmelowy | 0.25 kg (4.3%) | 78 %  | 30  |
| Grain | Carahell                      | 0.25 kg (4.3%) | 77 %  | 25  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 35 g   | 30 min | 12.3 %     |
| Boil                | Citra  | 30 g   | 15 min | 12 %       |
| Aroma (end of boil) | Citra  | 35 g   | 5 min  | 12 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| WLP4052 Lida Kveik  | Ale  | Slant | 50 ml  | White laps |
| Nie wystartowały po 24h dodano suche drożdże NN z Coprsa start po 5 h |      |       |        |            |

### Extras

| Type        | Name           | Amount | Use for   | Time     |
|-------------|----------------|--------|-----------|----------|
| Water Agent | Gips piwowarki | 4 g    | Mash      | 80 min   |
| Fining      | Mech Irlandzki | 3 g    | Boil      | 10 min   |
| Flavor      | Wiśnie         | 500 g  | Secondary | 3 day(s) |

### Notes

- Wiśnie drylowane  
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