

IPATEA #9

- 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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