

## #182 Shift + C

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	No. 19 Floor Malt Maris Otter Crisp	1.66 kg (31.3%)	80 %	6.5
Grain	Weyermann pilsneński premium	1.66 kg (31.3%)	80 %	2
Grain	Weyermann żytni jasny	1.66 kg (31.3%)	85 %	7
Grain	Viking Malt pszeniczny	0.33 kg (6.2%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga PL 2021	30 g	10 min	12.4 %
Aroma (end of boil)	Zula PL 2022	50 g	10 min	10.6 %
Aroma (end of boil)	Mandarina Bavaria DE 2022	50 g	10 min	7.8 %
Dry Hop	Amora Preta PL 2022	50 g	7 day(s)	7.4 %
Dry Hop	Zula PL 2022	80 g	7 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile
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