

## #9\_20\_autumn\_ipka1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (50.8%)	80 %	5
Grain	Briess - Pale Ale Malt	2.1 kg (35.6%)	80 %	7
Grain	Carahell	0.3 kg (5.1%)	77 %	26
Grain	Weyermann pszeniczny jasny	0.5 kg (8.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	Centennial	25 g	30 min	9.4 %
Boil	Mosaic	25 g	10 min	10.3 %
Aroma (end of boil)	Centennial	25 g	3 min	9.4 %
Aroma (end of boil)	Mosaic	30 g	3 min	10.3 %
Dry Hop	Centennial	50 g	3 day(s)	9.4 %
Dry Hop	Mosaic	45 g	3 day(s)	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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M12 Kveik	Ale	Dry	11 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Boil	45 min
Fining	whirlfloc	1.5 g	Boil	15 min