

# Görlitz IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **87**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (51.5%)	81 %	4
Grain	Carahell	0.8 kg (24.2%)	77 %	26
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3
Grain	Cookie	0.5 kg (15.2%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	45 min	13.2 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Whirlpool	Simcoe	60 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Liquid	100 ml	Omega Labs