

Hornindal Ipa 16 Brix

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (74.4%) | 81 % | 4 |
| Grain | Caraamber | 0.5 kg (8.3%) | 75 % | 59 |
| Grain | Caraaroma | 0.15 kg (2.5%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (6.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Galaxy | 20 g | 15 min | 15 % |
| Boil | Enigma (AUS) | 20 g | 15 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 20 g | 10 min | 15 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 10 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 20 g | 5 min | 15 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 5 min | 17.2 % |
| Whirlpool | Galaxy | 40 g | 0 min | 15 % |
| Whirlpool | Enigma (AUS) | 40 g | 0 min | 17.2 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| Kveik Hornindal | Ale | Liquid | 100 ml | Omega Yeast |