

## IPA 22

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Viking Munich Malt	1 kg (13%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (6.5%)	83 %	5
Grain	Płatki owsiane	0.5 kg (6.5%)	60 %	3
Grain	Caraaroma	0.2 kg (2.6%)	78 %	400
Sugar	Cukier trzcinowy	0.5 kg (6.5%)	99 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	10.6 %
Boil	lunga	40 g	20 min	12.4 %
Aroma (end of boil)	Oktawia	50 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hornindale	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Herb	Sencha	50 g	Secondary	3 day(s)