

kiwi oats milkskae ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **84**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | pale ale | 3.25 kg (58.6%) | 79 % | 7.5 |
| Grain | Pszeniczny | 1.5 kg (27%) | 82 % | 6 |
| Grain | Płatki pszeniczne | 0.8 kg (14.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 50 g | 45 min | 13.1 % |
| Boil | Citra | 25 g | 20 min | 13.7 % |
| Aroma (end of boil) | Galaxy | 20 g | 0 min | 14.5 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 13.7 % |
| Dry Hop | Galaxy | 30 g | 5 day(s) | 14.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | laktoza | 0.5 g | Boil | 20 min |
| Flavor | kiwi | 1.3 g | Secondary | 7 day(s) |