

# Performens IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (85.7%) | 81 %  | 5   |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga      | 70 g   | 60 min   | 9.5 %      |
| Boil    | Puławski   | 50 g   | 15 min   | 6.9 %      |
| Dry Hop | Chinook PL | 100 g  | 3 day(s) | 8.6 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 100 ml | FM         |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia  | 2 g    | Boil    | 60 min |
| Water Agent | Siarczan wapnia | 5 g    | Boil    | 60 min |
| Water Agent | Cynk + odżywka  | 1 g    | Boil    | 60 min |
| Fining      | Whirlfloc T     | 1 g    | Boil    | 15 min |

## Notes

- Wodan z Biedry 3  
*Sep 27, 2020, 6:56 PM*