

# XI

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.7 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 (69.4%)	80 %	5
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.9%)	79 %	45
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Whirlpool	Amarillo	40 g	30 min	9.5 %
Whirlpool	Citra	40 g	30 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	2000 ml	FM