

too kuuu...ad ipa

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **77**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (79.4%)	82 %	4
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Sugar	Sugar, Light	0.3 kg (4.8%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Aroma (end of boil)	Sabro	50 g	1 min	14.9 %
Aroma (end of boil)	Pacific Jade	100 g	1 min	11.6 %
Aroma (end of boil)	Mosaic	50 g	1 min	12.3 %
Dry Hop	Pacific Jade	100 g	3 day(s)	11.6 %
Dry Hop	Mosaic	50 g	3 day(s)	12.3 %
Dry Hop	Sabro	50 g	3 day(s)	14.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega