#144 ctrl+G

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.36 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg *(39.3%)*	82 %	4
Grain	Viking Wheat Malt	2.1 kg *(39.3%)*	83 %	5
Grain	Vienna Malt	0.4 kg *(7.5%)*	78 %	8
Grain	Płatki owsiane	0.4 kg *(7.5%)*	60 %	3
Grain	Słód enzymatyczny	0.2 kg *(3.7%)*	80 %	5
Grain	Płatki pszeniczne	0.15 kg *(2.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle PL 2021	50 g	60 min	5.4 %
Boil	Iunga PL 2021	8 g	20 min	12.4 %
Aroma (end of boil)	Mosaic US 2021	10 g	15 min	11.8 %
Dry Hop	Citra US 2020	50 g	7 day(s)	12.6 %
Dry Hop	Iunga PL 2021	28 g	7 day(s)	12.4 %
Dry Hop	Mosaic US 2021	40 g	7 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Lallemand Verdant IPA	Ale	Dry	11 g	Lallemand

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