

FMA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 50 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 2 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 20 g | Mangrove Jack's |