

## #102 Ne boju Lotusa!

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **43**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24.3 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **75.6 C**, Time **5 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **75.6C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner	3 kg (68.2%)	82 %	4
Grain	Viking Pale Ale	1 kg (22.7%)	80 %	6.7
Grain	Platki owsiane	0.4 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus US 2020 granulat	13 g	60 min	15.1 %
Boil	Lotus US 2020 granulat	13 g	30 min	15.1 %
Aroma (end of boil)	Lotus US 2020 granulat	13 g	10 min	15.1 %
Dry Hop	Lotus US 2020 granulat	61 g	3 day(s)	15.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile