

#182 Shift + C

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | No. 19 Floor Malt Maris Otter Crisp | 1.66 kg (31.3%) | 80 % | 6.5 |
| Grain | Weyermann pilsneński premium | 1.66 kg (31.3%) | 80 % | 2 |
| Grain | Weyermann żytni jasny | 1.66 kg (31.3%) | 85 % | 7 |
| Grain | Viking Malt pszeniczny | 0.33 kg (6.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------|--------|----------|------------|
| Aroma (end of boil) | lunga PL 2021 | 30 g | 10 min | 12.4 % |
| Aroma (end of boil) | Zula PL 2022 | 50 g | 10 min | 10.6 % |
| Aroma (end of boil) | Mandarina Bavaria DE 2022 | 50 g | 10 min | 7.8 % |
| Dry Hop | Amora Preta PL 2022 | 50 g | 7 day(s) | 7.4 % |
| Dry Hop | Zula PL 2022 | 80 g | 7 day(s) | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|--------|-------|------------------|
| FM53 Voss kveik | Ale | Liquid | 40 ml | Fermentum Mobile |
|-----------------|-----|--------|-------|------------------|