

Close Enough Cream IPA 3

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **4.8**
- 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **40 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **69C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (39.5%)	80 %	5
Grain	Viking Pilsner malt	2.6 kg (34.2%)	82 %	4
Grain	Platki owsiane	1.5 kg (19.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	10.5 %
Boil	lunga	20 g	20 min	11 %
Whirlpool	Zula	70 g	20 min	8.3 %
Dry Hop	Zula	130 g	3 day(s)	8.3 %
Dry Hop	lunga	80 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	111 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	20 min

Notes

- bez lakto 16,2 BLG
Nov 12, 2022, 2:07 PM