

# IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	5
Grain	Viking Pilsner malt	1.3 kg (20.6%)	82 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (15.9%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	---
Water Agent	Chlorek wapnia	4 g	Mash	---
Water Agent	Witamina C	2 g	Boil	5 min