

# IPA 30

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **70**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Oats, Flaked	1 kg (16.7%)	80 %	2
Grain	Rye Malt	0.5 kg (8.3%)	63 %	10
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	9.8 %
Boil	Citra	25 g	60 min	13.4 %
Boil	Magnat	25 g	10 min	9.8 %
Boil	Citra	25 g	10 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Herb	sencha earl grey	50 g	Secondary	3 day(s)