

# IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet pale ale	6 kg (70.6%)	80 %	7
Grain	soufflet pszeniczny	2 kg (23.5%)	80 %	4
Grain	Żytni	0.5 kg (5.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	30 min	8.9 %
Boil	Cascade	50 g	20 min	4.7 %
Aroma (end of boil)	x1345	100 g	1 min	6.2 %
Aroma (end of boil)	El Dorado	50 g	1 min	14.2 %
Dry Hop	Vic Secret	50 g	2 day(s)	18.5 %
Dry Hop	Cascade	50 g	2 day(s)	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	12 g	Lallemand