

KEK IPA v2 LIGA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **6**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (51.9%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (26%) | 85 % | 3 |
| Grain | Pilzneński | 0.3 kg (7.8%) | 81 % | 4 |
| Grain | Jęczmień niesłodowany/ płatki | 0.3 kg (7.8%) | 75 % | 2 |
| Grain | Pszeniczny | 0.25 kg (6.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Mosaic | 30 g | 1 day(s) | 10 % |
| Dry Hop | Equinox | 30 g | 1 day(s) | 13.1 % |
| Dry Hop | Mosaic | 30 g | 1 day(s) | 10 % |
| Dry Hop | Equinox | 30 g | 1 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |

Notes

- Dwa razy chmielone na zimno, łuska ryżowa do zacierania, woda butelkowa, 65 stopni kleikowanie płatkow
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