

# PL SH IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **666 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5
Grain	Weyermann Caramunich 3	0.25 kg (4.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	50 min	11.6 %
Boil	Zula	25 g	15 min	7 %
Boil	Zula	25 g	10 min	7 %
Dry Hop	Zula	50 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	666 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	666 min
Fining	whirlfloc t	2.38 g	Boil	15 min