

[PLAN] - NE IPA - "Teorie Spiskowe: Chemtrails"

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **4.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (65.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (10.9%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Whirlpool | Citra | 100 g | 0 min | 12 % |
| Whirlpool | Sabro | 25 g | 0 min | 15 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Sabro | 75 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 120 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|----------|------|
| Other | Witamina C | 2 g | Bottling | --- |