

## #163 ctrl+K

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16.3 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Malt pale ale   | 2.5 kg (63.1%)  | 80 %  | 5   |
| Grain | Viking Malt pszeniczny | 1 kg (25.3%)    | 81 %  | 5   |
| Grain | Płatki owsiane         | 0.46 kg (11.6%) | 60 %  | 3   |

### Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Nectaron NZ 2022 | 50 g   | 12 min | 9.9 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 30 ml  | Lallemand  |