

## #4 LIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (84.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9.3%)	81 %	6
Grain	Płatki pszeniczne	0.25 kg (4.7%)	85 %	3
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	15.5 %
Boil	Summit	12.5 g	20 min	17 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Boil	Summit	15 g	5 min	17 %
Aroma (end of boil)	Zula	15 g	0 min	7 %
Dry Hop	Zula	40.5 g	4 day(s)	7 %
Dry Hop	Columbus/Tomahawk/Zeus	14 g	4 day(s)	15.5 %
Dry Hop	Summit	5 g	4 day(s)	17 %
Dry Hop	Mosaic	40.5 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik #18	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	PULPA MANGO	450 g	Secondary	4 day(s)

### Notes

- Chmielenie- częściowa inspiracja recepturą Andrzeja Bielskiego na WKPD 2017  
*Apr 6, 2020, 9:18 PM*