

# American IPA Elani Alora

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (81.8%) | 82 %  | 3   |
| Grain | Viking Wheat Malt   | 1 kg (18.2%)   | 83 %  | 5   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 30 g   | 60 min   | 14.4 %     |
| Boil    | Simcoe | 25 g   | 5 min    | 14.4 %     |
| Dry Hop | Elani  | 100 g  | 3 day(s) | 5.7 %      |
| Dry Hop | Alora  | 100 g  | 3 day(s) | 8.3 %      |

## Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale  | Liquid | 400 ml | Omega      |

## Notes

- Woda RO:Kran 1:1  
zacieranie 21L -> 2 ml kwas mlekowy, 2 gr gips  
wysładzanie 8L -> 1.5 ml kwas mlekowy  
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