

Close Enough Cream IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60%)	80 %	5
Grain	Płatki owsiane	1.5 kg (20%)	60 %	3
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Whirlpool	Styrian Dragon	40 g	0 min	8.4 %
Whirlpool	Styrian Wolf	40 g	0 min	14.9 %
Dry Hop	Styrian Dragon	60 g	3 day(s)	8.4 %
Dry Hop	Styrian Wolf	60 g	3 day(s)	14.9 %
Dry Hop	lunga	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	111 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	20 min