

eko IPA na skróty

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **49**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **5.9 liter(s)**

Mash information

- Mash efficiency **45 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **5.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	23 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP519 Stranda Kveik Ale	Ale	Liquid	40 ml	White Labs