

Hornindal Ipa 16 Brix

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (74.4%)	81 %	4
Grain	Caraamber	0.5 kg (8.3%)	75 %	59
Grain	Caraaroma	0.15 kg (2.5%)	78 %	400
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (6.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	15 min	15 %
Boil	Enigma (AUS)	20 g	15 min	17.2 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17.2 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Whirlpool	Galaxy	40 g	0 min	15 %
Whirlpool	Enigma (AUS)	40 g	0 min	17.2 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Kveik Hornindal	Ale	Liquid	100 ml	Omega Yeast