

IPA 22

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (64.9%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (13%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (6.5%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.5%) | 60 % | 3 |
| Grain | Caraaroma | 0.2 kg (2.6%) | 78 % | 400 |
| Sugar | Cukier trzcinowy | 0.5 kg (6.5%) | 99 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 55 g | 60 min | 10.6 % |
| Boil | lunga | 40 g | 20 min | 12.4 % |
| Aroma (end of boil) | Oktawia | 50 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Hornindale | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------|--------|-----------|----------|
| Herb | Sencha | 50 g | Secondary | 3 day(s) |