

## 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) |