

IPA 26

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.8%)	80 %	5
Grain	Viking Wheat Malt	2.8 kg (45.9%)	83 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (4.9%)	79 %	16
Grain	Oats, Malted	1 kg (16.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.3 %
Boil	Centennial	45 g	10 min	9 %
Boil	Amarillo	20 g	10 min	8 %
Boil	Marynka	60 g	20 min	7.9 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
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Herb	Sencha earl grey	50 g	Secondary	5 day(s)
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