

kiwi oats milkskae ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **84**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3.25 kg (58.6%)	79 %	7.5
Grain	Pszeniczny	1.5 kg (27%)	82 %	6
Grain	Płatki pszeniczne	0.8 kg (14.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	45 min	13.1 %
Boil	Citra	25 g	20 min	13.7 %
Aroma (end of boil)	Galaxy	20 g	0 min	14.5 %
Dry Hop	Citra	25 g	5 day(s)	13.7 %
Dry Hop	Galaxy	30 g	5 day(s)	14.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.5 g	Boil	20 min
Flavor	kiwi	1.3 g	Secondary	7 day(s)