

Performens IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (85.7%) | 81 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 70 g | 60 min | 9.5 % |
| Boil | Puławski | 50 g | 15 min | 6.9 % |
| Dry Hop | Chinook PL | 100 g | 3 day(s) | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 2 g | Boil | 60 min |
| Water Agent | Siarczan wapnia | 5 g | Boil | 60 min |
| Water Agent | Cynk + odżywka | 1 g | Boil | 60 min |
| Fining | Whirlfloc T | 1 g | Boil | 15 min |

Notes

- Wodan z Biedry 3
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