

PL SH IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **666 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (95.2%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (4.8%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 35 g | 50 min | 11.6 % |
| Boil | Zula | 25 g | 15 min | 7 % |
| Boil | Zula | 25 g | 10 min | 7 % |
| Dry Hop | Zula | 50 g | 5 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale | Slant | 666 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|---------|
| Water Agent | gips | 5 g | Mash | 666 min |
| Fining | whirlfloc t | 2.38 g | Boil | 15 min |