

## IPA 30

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **70**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (66.7%)  | 82 %  | 4   |
| Grain | Oats, Flaked        | 1 kg (16.7%)  | 80 %  | 2   |
| Grain | Rye Malt            | 0.5 kg (8.3%) | 63 %  | 10  |
| Grain | Strzegom Wiedeński  | 0.5 kg (8.3%) | 79 %  | 10  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 25 g   | 60 min | 9.8 %      |
| Boil    | Citra  | 25 g   | 60 min | 13.4 %     |
| Boil    | Magnat | 25 g   | 10 min | 9.8 %      |
| Boil    | Citra  | 25 g   | 10 min | 13.4 %     |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 50 ml  | Omega      |

### Extras

| Type | Name             | Amount | Use for   | Time     |
|------|------------------|--------|-----------|----------|
| Herb | sencha earl grey | 50 g   | Secondary | 3 day(s) |