

# 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  
*Sep 27, 2020, 6:56 PM*