

# WALE.T.YNKI - PERLAGE KIWI VERMONT IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **34**
- SRM **12.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (33.3%)	80 %	4
Grain	Strzegom Karmel 150	1 kg (13.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Boil	Cascade	20 g	10 min	6 %
Boil	Lemon drop	20 g	10 min	4.6 %
Dry Hop	Lemon drop	30 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Perlage	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Sok i moszcz kiwi	4000 g	Boil	10 min
Flavor	Trawa Cytrynowa	100 g	Boil	10 min