

## #155 ctrl+l

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24.4 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pilzneński premium	2.74 kg (41%)	81 %	2
Grain	Steinbach pszeniczny	2.75 kg (41.1%)	81 %	4
Grain	Viking Malt owsiany	1 kg (14.9%)	61 %	5
Grain	Viking wiedeński	0.2 kg (3%)	78 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica NZ 2021	50 g	60 min	5.2 %
Boil	Rakau NZ 2020	10 g	20 min	8.7 %
Aroma (end of boil)	Waimea NZ 2020	10 g	15 min	15.3 %
Dry Hop	Motueka NZ 2020	50 g	7 day(s)	8.2 %
Dry Hop	Rakau NZ 2020	40 g	7 day(s)	8.7 %
Dry Hop	Waimea NZ 2020	40 g	7 day(s)	15.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Slant	40 ml	Lallemand