

#163 ctrl+K

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.3 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Malt pale ale | 2.5 kg (63.1%) | 80 % | 5 |
| Grain | Viking Malt pszeniczny | 1 kg (25.3%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.46 kg (11.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Nectaron NZ 2022 | 50 g | 12 min | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 30 ml | Lallemand |