

#95 ctrl+C

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (38.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (38.8%) | 83 % | 5 |
| Grain | Vienna Malt | 0.4 kg (7.8%) | 78 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 60 % | 3 |
| Grain | Słód enzymatyczny | 0.2 kg (3.9%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.15 kg (2.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Perle PL 2018 | 50 g | 60 min | 5 % |
| Boil | Amarillo US 2020 | 10 g | 20 min | 8.7 % |
| Aroma (end of boil) | Mosaic US 2019 | 10 g | 10 min | 12.6 % |