

## #95 ctrl+C

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- 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 %