

# American IPA Elani Alora

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	3
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	14.4 %
Boil	Simcoe	25 g	5 min	14.4 %
Dry Hop	Elani	100 g	3 day(s)	5.7 %
Dry Hop	Alora	100 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	400 ml	Omega

## Notes

- Woda RO:Kran 1:1  
zacieranie 21L -> 2 ml kwas mlekowy, 2 gr gips  
wysładzanie 8L -> 1.5 ml kwas mlekowy  
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