

# Flaked IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **94**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Rice, Flaked	1.2 kg (19%)	70 %	2
Grain	Oats, Flaked	1.1 kg (17.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	100 g	14 min	16.3 %
Boil	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %
Dry Hop	Vic Secret	30 g	2 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	10 ml	Fermentum Mobile