

FLEX IPA v.1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **4.3**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (61.4%) | 82 % | 4 |
| Grain | crisp - Extra Pale Ale | 1.5 kg (26.3%) | 80 % | 4 |
| Grain | Castle Malting - Wheat Blanc | 0.5 kg (8.8%) | 85 % | 5 |
| Grain | Rice, Flaked | 0.2 kg (3.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | flex | 5 g | 60 min | 65 % |
| Dry Hop | Amora Preta | 100 g | 2 day(s) | 7.3 % |
| Dry Hop | Vermelho | 100 g | 2 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|----------|------------|
| Lutra OYL-071 | Ale | Liquid | 66.67 ml | Omega |

Notes

- Woda RO:kran
Zacieranie 19.5L kwas mlekowy 3 ml

Wystadzenie 9L kwas mlekowy 2.5ml
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