

# FLEX IPA v.1

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- 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

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Wysładzanie 9L kwas mlekowy 2.5ml  
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