

Lovenda

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **7.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (46.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (15.4%) | 80 % | 5 |
| Grain | Viking Munich Malt | 2 kg (30.8%) | 78 % | 20 |
| Grain | Red active | 0.5 kg (7.7%) | 75 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Styrian Wolf | 25 g | 60 min | 15 % |
| Boil | Sybilla | 20 g | 10 min | 7 % |
| Boil | Puławski | 30 g | 5 min | 4.3 % |
| Dry Hop | Puławski | 30 g | 3 day(s) | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|---------|--------|-----------|----------|
| Herb | Lavenda | 100 g | Secondary | 3 day(s) |