

# Shpecka IPA

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **121**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 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 **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (80%)	80 %	5
Grain	Rice, Flaked	2 kg (20%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	11.2 %
Boil	Magnat	30 g	30 min	11.2 %
Boil	Vic Secret	60 g	30 min	5.2 %
Boil	Enigma (AUS)	30 g	30 min	17.2 %
Aroma (end of boil)	Vic Secret	30 g	10 min	5.2 %
Aroma (end of boil)	Enigma (AUS)	30 g	10 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	14 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis