

#24 - IPA - "Summer Prank"

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **3.8**
- 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 **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (86.2%)	80.5 %	4
Grain	Strzegom Pszeniczny	0.3 kg (5.2%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	25 g	60 min	14.5 %
Aroma (end of boil)	Citra	25 g	5 min	12.4 %
Aroma (end of boil)	Citra	50 g	0 min	12.4 %
Dry Hop	Citra	125 g	3 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 Hornindal Kveik Ale	Ale	Liquid	40 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

Notes

- Burzliwa: ~30°C
Cicha: temp. pokojowa
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