

American IPA Elani Alora

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **3.9**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (81.8%) | 82 % | 3 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 14.4 % |
| Boil | Simcoe | 25 g | 5 min | 14.4 % |
| Dry Hop | Elani | 100 g | 3 day(s) | 5.7 % |
| Dry Hop | Alora | 100 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 400 ml | Omega |

Notes

- Woda RO:Kran 1:1
zacieranie 21L -> 2 ml kwas mlekowy, 2 gr gips
wysładzanie 8L -> 1.5 ml kwas mlekowy
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