

## Close Enough Cream IPA 3

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **40 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **69C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (39.5%)	80 %	5
Grain	Viking Pilsner malt	2.6 kg (34.2%)	82 %	4
Grain	Platki owsiane	1.5 kg (19.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	10.5 %
Boil	lunga	20 g	20 min	11 %
Whirlpool	Zula	70 g	20 min	8.3 %
Dry Hop	Zula	130 g	3 day(s)	8.3 %
Dry Hop	lunga	80 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	111 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	20 min

### Notes

- bez lakto 16,2 BLG  
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