

# FLEX IPA v.1

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **4.3**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt          | 3.5 kg (61.4%) | 82 %  | 4   |
| Grain | crisp - Extra Pale Ale       | 1.5 kg (26.3%) | 80 %  | 4   |
| Grain | Castle Malting - Wheat Blanc | 0.5 kg (8.8%)  | 85 %  | 5   |
| Grain | Rice, Flaked                 | 0.2 kg (3.5%)  | 70 %  | 2   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | flex        | 5 g    | 60 min   | 65 %       |
| Dry Hop | Amora Preta | 100 g  | 2 day(s) | 7.3 %      |
| Dry Hop | Vermelho    | 100 g  | 2 day(s) | 9.1 %      |

## Yeasts

| Name          | Type | Form   | Amount   | Laboratory |
|---------------|------|--------|----------|------------|
| Lutra OYL-071 | Ale  | Liquid | 66.67 ml | Omega      |

## Notes

- Woda RO:kran  
Zacieranie 19.5L kwas mlekowy 3 ml

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Wystadzenie 9L kwas mlekowy 2.5ml  
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