

IPA 26

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (32.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.8 kg (45.9%) | 83 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (4.9%) | 79 % | 16 |
| Grain | Oats, Malted | 1 kg (16.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 11.3 % |
| Boil | Centennial | 45 g | 10 min | 9 % |
| Boil | Amarillo | 20 g | 10 min | 8 % |
| Boil | Marynka | 60 g | 20 min | 7.9 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|------------------|------|-----------|----------|
| Herb | Sencha earl grey | 50 g | Secondary | 5 day(s) |
|------|------------------|------|-----------|----------|