

# KEK IPA v2 LIGA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **6**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **75C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.9%)	80 %	5
Grain	Płatki pszeniczne	1 kg (26%)	85 %	3
Grain	Pilzneński	0.3 kg (7.8%)	81 %	4
Grain	Jęczmień niesłodowany/ płatki	0.3 kg (7.8%)	75 %	2
Grain	Pszeniczny	0.25 kg (6.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Equinox	30 g	1 day(s)	13.1 %
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Dry Hop	Equinox	30 g	1 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Notes

- Dwa razy chmielone na zimno, łuska ryżowa do zacierania, woda butelkowa, 65 stopni kleikowanie płatkow  
*Jun 29, 2019, 5:17 PM*