

too kuuu...ad ipa

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **77**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (79.4%) | 82 % | 4 |
| Grain | Pszeniczny | 1 kg (15.9%) | 85 % | 4 |
| Sugar | Sugar, Light | 0.3 kg (4.8%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Aroma (end of boil) | Sabro | 50 g | 1 min | 14.9 % |
| Aroma (end of boil) | Pacific Jade | 100 g | 1 min | 11.6 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 12.3 % |
| Dry Hop | Pacific Jade | 100 g | 3 day(s) | 11.6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.3 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 14.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 150 ml | Omega |