

## [PLAN] - NE IPA - "Teorie Spiskowe: Chemtrails"

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (65.6%)	80 %	5
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Płatki owsiane	0.7 kg (10.9%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Whirlpool	Citra	100 g	0 min	12 %
Whirlpool	Sabro	25 g	0 min	15 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Sabro	75 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	120 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Bottling	---