

WALE.T.YNKI - PERLAGE KIWI VERMONT IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **34**
- SRM **12.5**
- Style **English 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 **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (53.3%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (13.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Waimea | 20 g | 60 min | 17 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Lemon drop | 20 g | 10 min | 4.6 % |
| Dry Hop | Lemon drop | 30 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Perlage | Ale | Dry | 10 g | --- |

Extras

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

| | | | | |
|--------|-------------------|--------|------|--------|
| Flavor | Sok i moszcz kiwi | 4000 g | Boil | 10 min |
| Flavor | Trawa Cytrynowa | 100 g | Boil | 10 min |