

## PL SH IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **66 C**, Time **666 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 5 kg (95.2%)   | 80 %  | 5   |
| Grain | Weyermann Caramunich 3 | 0.25 kg (4.8%) | 76 %  | 150 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 35 g   | 50 min   | 11.6 %     |
| Boil    | Zula    | 25 g   | 15 min   | 7 %        |
| Boil    | Zula    | 25 g   | 10 min   | 7 %        |
| Dry Hop | Zula    | 50 g   | 5 day(s) | 7 %        |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale  | Slant | 666 ml | Danstar    |

### Extras

| Type        | Name        | Amount | Use for | Time    |
|-------------|-------------|--------|---------|---------|
| Water Agent | gips        | 5 g    | Mash    | 666 min |
| Fining      | whirlfloc t | 2.38 g | Boil    | 15 min  |