Lovenda

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **7.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(46.2%)*	82 %	4
Grain	Viking Pale Ale malt	1 kg *(15.4%)*	80 %	5
Grain	Viking Munich Malt	2 kg *(30.8%)*	78 %	20
Grain	Red active	0.5 kg *(7.7%)*	75 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	25 g	60 min	15 %
Boil	Sybilla	20 g	10 min	7 %
Boil	Puławski	30 g	5 min	4.3 %
Dry Hop	Puławski	30 g	3 day(s)	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Lavenda	100 g	Secondary	3 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.