

#9 American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (85.7%)	85 %	7
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5
Grain	Carahell	0.5 kg (7.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10.5 %
Boil	CTZ	30 g	5 min	15.9 %
Boil	Equinox	30 g	5 min	13.1 %
Whirlpool	lunga	30 g	0 min	10.5 %
Whirlpool	CTZ	20 g	0 min	15.9 %
Whirlpool	Equinox	20 g	0 min	13.1 %
Dry Hop	CTZ	50 g	5 day(s)	15.9 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11.5 g	fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzi	5 g	Boil	5 min