

# AMSINCK'S IPA 20L

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **75**
- SRM **5.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **70.3 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **70C**
- Keep mash **60 min** at **74C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Ale	7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	120 min	5.1 %
Boil	East Kent Goldings	60 g	15 min	5.1 %
Whirlpool	East Kent Goldings	40 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	160 ml	White Labs