

# Amundsen Ink & Dagger IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6.5 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11.9 %
Boil	Cltra	6 g	10 min	13 %
Boil	Simcoe	6 g	10 min	13.3 %
Boil	Mosaic	6 g	10 min	10 %
Whirlpool	Cltra	25 g	20 min	13 %
Whirlpool	Simcoe	50 g	20 min	13.3 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Cltra	75 g	7 day(s)	13 %
Dry Hop	Simcoe	75 g	7 day(s)	13.3 %
Dry Hop	Mosaic	37 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	safale