

# Born To IPA

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **74**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (94.7%)	80 %	8
Grain	Cara Ruby Castlemalting	0.25 kg (5.3%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	21 g	60 min	11.2 %
Boil	Ahtanum	13.5 g	60 min	3.4 %
Boil	Chinook	21 g	30 min	11.2 %
Boil	Ahtanum	13.5 g	30 min	3.4 %
Aroma (end of boil)	Chinook	27 g	5 min	11.2 %
Aroma (end of boil)	Ahtanum	13.5 g	5 min	3.4 %
Aroma (end of boil)	Simcoe	13.5 g	5 min	11.4 %
Aroma (end of boil)	Nelson Sauvin	13.5 g	5 min	11.2 %
Dry Hop	Chinook	50 g	5 day(s)	11.2 %
Dry Hop	Ahtanum	40 g	5 day(s)	3.4 %
Dry Hop	Simcoe	40 g	5 day(s)	11.4 %
Dry Hop	Nelson Sauvin	20 g	5 day(s)	11.2 %
Dry Hop	Cascade	50 g	5 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

- Chinook30  
Athanum 20  
Nelson 15  
*Apr 26, 2016, 9:49 AM*