

# Classic IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **25 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **25 min** at **68C**
- Keep mash **25 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking Pilsner malt	3 kg (40%)	82 %	4
Grain	Oats, Flaked	0.2 kg (2.7%)	80 %	2
Grain	Rye, Flaked	0.1 kg (1.3%)	78 %	4
Grain	Weyermann - Carapils	0.2 kg (2.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	14.4 %
Aroma (end of boil)	Simcoe	10 g	15 min	14.4 %
Aroma (end of boil)	Simcoe	15 g	5 min	14.4 %
Whirlpool	Simcoe	25 g	3 min	14.4 %
Boil	Citra	15 g	60 min	13.6 %
Aroma (end of boil)	Citra	10 g	15 min	13.6 %
Aroma (end of boil)	Citra	15 g	5 min	13.6 %
Whirlpool	Citra	25 g	3 min	13.6 %

Aroma (end of boil)	Cascade	10 g	5 min	6.5 %
Whirlpool	Cascade	10 g	3 min	6.5 %
Dry Hop	Simcoe	45 g	3 day(s)	14.4 %
Dry Hop	Citra	45 g	3 day(s)	13.6 %
Dry Hop	Cascade	30 g	3 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis