

ECIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.8%) | 75 % | 45 |
| Grain | Caramel/Crystal Malt - 30L | 0.5 kg (6.8%) | 75 % | 59 |
| Grain | Carared | 0.5 kg (6.8%) | 75 % | 39 |
| Grain | Biscuit Malt | 0.5 kg (6.8%) | 79 % | 45 |
| Sugar | glukoza | 0.35 kg (4.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Boil | Summit | 25 g | 10 min | 17 % |
| Boil | Azacca | 25 g | 5 min | 14 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Dry Hop | Azacca | 25 g | 3 day(s) | 14 % |
| Dry Hop | Summit | 25 g | 3 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | gips | 5 g | Mash | 5 min |
| Fining | whirlfloc | 2 g | Boil | 5 min |