

Fresh IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80.6%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (16.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Talus	20 g	30 min	8.2 %
Whirlpool	Simcoe	30 g	5 min	13.2 %
Whirlpool	Talus	30 g	5 min	8.2 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	150 ml	---