

# India Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **156**
- SRM **4.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (90%)	--- %	7
Grain	Monachijski typ II	0.5 kg (10%)	--- %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	12.5 %
Boil	Simcoe	20 g	60 min	13.1 %
Boil	Sorachi Ace	10 g	40 min	12.5 %
Boil	Simcoe	10 g	40 min	13.1 %
Boil	Citra	10 g	40 min	13.5 %
Boil	Azacca	10 g	40 min	14 %
Boil	Sorachi Ace	20 g	15 min	12.5 %
Boil	Simcoe	10 g	15 min	13.1 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Azacca	40 g	15 min	14 %
Dry Hop	Simcoe	10 g	14 day(s)	13.1 %
Dry Hop	Citra	20 g	14 day(s)	13.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis