

# IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (78.1%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (15.6%)	83 %	5
Grain	Briess - Carapils Malt	0.2 kg (6.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	12.3 %
Aroma (end of boil)	Mosaic	15 g	5 min	12.3 %
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	8.4 %
Dry Hop	Mandarina Bavaria	30 g	2 day(s)	8.4 %
Dry Hop	Mosaic	30 g	2 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	---