

# ipa

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **7.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Carahell	1.5 kg (21.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13.8 %
Boil	Nugget	10 g	15 min	13.8 %
Aroma (end of boil)	Nugget	20 g	1 min	13.8 %
Dry Hop	Nugget	30 g	3 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---