

IPA

- Gravity **14 BLG**
- ABV ---
- IBU **66**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.8%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (3.1%) | 75 % | 45 |
| Grain | Pilzneński | 1.75 kg (27.1%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
|--------------|-----|-------|--------|-----------|