

# IPA Fale

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (81.3%)	80 %	4.5
Grain	Karmelowy Czerwony	0.3 kg (18.7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	3 g	60 min	13.9 %
Aroma (end of boil)	Green Bullet	4 g	10 min	11.7 %
Aroma (end of boil)	Sabro	5 g	5 min	13.9 %
Whirlpool	Green Bullet	4 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis