

IPA o latach

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **83**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Citra | 40 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12 % |
| Aroma (end of boil) | Lemon drop | 50 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------------------------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |