

# OFFENSIVE IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **94**
- SRM **6.5**
- Style **American 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 **22 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (96%)	80 %	8
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	15.5 %
Boil	Cascade	20 g	20 min	6 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Cascade	20 g	7 min	6 %
Boil	Mosaic	15 g	7 min	10 %
Boil	Simcoe	15 g	7 min	13.2 %
Dry Hop	Cascade	80 g	7 day(s)	6 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min