

# Samurai IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **66**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (85.7%)	80 %	7
Grain	Melanoiden Malt	0.3 kg (4.3%)	80 %	39
Grain	Karmelowy Czerwony	0.7 kg (10%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Sorachi Ace	25 g	0 min	10 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	30 g	5 day(s)	6 %
Dry Hop	Sorachi Ace	25 g	5 day(s)	10 %
Dry Hop	Chinook	20 g	5 day(s)	13 %
Whirlpool	Chinook	10 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis