

## What ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.2**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Adjunct	Briess - Brown Rice Flakes	1 kg (14.3%)	60 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	40 min	7 %
Boil	Perle	20 g	5 min	7 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %