

#4_21_60_30_0_IPKaBIAB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (53.2%)	80 %	8
Grain	Castle Malting - Pilzneński 6-rzędowy	1.2 kg (25.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.55 kg (11.7%)	80 %	6
Grain	Briess - 2 Row Carapils Malt	0.45 kg (9.6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	6 %
Boil	Mosaic	20 g	60 min	10.3 %
Boil	Cascade	35 g	30 min	6 %
Aroma (end of boil)	Mosaic	30 g	1 min	10.3 %
Aroma (end of boil)	Cascade	35 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min
Water Agent	gips	4 g	Boil	60 min