IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(87.7%)*	80 %	5
Grain	Viking Wheat Malt	0.5 kg *(8.8%)*	83 %	5
Grain	Weyermann - Carapils	0.2 kg *(3.5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	11.5 %
Boil	Citra	15 g	15 min	12.3 %
Boil	Simcoe	15 g	15 min	11.5 %
Boil	Mozaic	25 g	0 min	10.4 %
Boil	Citra	20 g	0 min	12.3 %
Dry Hop	Mozaic	25 g	3 day(s)	10.4 %
Dry Hop	Citra	15 g	3 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

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