

#25 session single hop IPA Horizon

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	55 min	14 %
Boil	Horizon	15 g	5 min	14 %
Aroma (end of boil)	Horizon	20 g	0 min	14 %
Dry Hop	Horizon	45 g	4 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	6 g	Mash	60 min