

## 42. No IPA #1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.8 kg (92.1%) | 80 %  | 5   |
| Grain | Abbey Castle         | 0.5 kg (7.9%)  | 80 %  | 45  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 44 g   | 60 min | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Flavor | Zest cytrusów | 300 g  | Boil    | 10 min |