IPA 19

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **79**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(66.7%)*	80 %	5
Grain	Viking Wheat Malt	1 kg *(13.3%)*	83 %	5
Grain	Vienna Malt	1 kg *(13.3%)*	78 %	8
Grain	Wheat, Flaked	0.5 kg *(6.7%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	12.4 %
Boil	Equinox	20 g	10 min	13.8 %
Aroma (end of boil)	Equinox	30 g	10 min	13.8 %
Dry Hop	Motueka	20 g	3 day(s)	7 %