

# IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **100 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Viking Vienna Malt	0.5 kg (7.9%)	79 %	7
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2
Grain	Barley, Flaked	0.4 kg (6.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Whirlpool	Citra	10 g	1 min	13.5 %
Whirlpool	Cascade	10 g	1 min	7.1 %
Whirlpool	Mosaic	10 g	1 min	12 %
Whirlpool	Amarillo	10 g	1 min	8.8 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Cascade	30 g	3 day(s)	7.1 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %

Dry Hop	Amarillo	30 g	3 day(s)	8.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	400 g	Fermentis

## Notes

- Top cropping  
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