

## IPA 13

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Platki owsiane	0.5 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Wai-iti	50 g	3 day(s)	3.2 %
Whirlpool	Citra	50 g	20 min	12.6 %
Whirlpool	Wai-iti	50 g	20 min	3.2 %
Boil	Simcoe	45 g	15 min	13.2 %
Boil	Magnat	15 g	60 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis