#B008 IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **7.3**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(76.9%)*	80 %	5
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Weyermann - Carared	0.5 kg *(7.7%)*	75 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg *(7.7%)*	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Citra	30 g	20 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Amarillo	20 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---

Notes

- Start 11.07.2021 23L BLG=14
  Jul 11, 2021, 8:21 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.