

# ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **46 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (92.3%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (5.1%)	75 %	150
Grain	Aroma CastleMalting	0.25 kg (2.6%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Cascade PL	30 g	15 min	5.2 %
Boil	Cascade PL	30 g	5 min	5.2 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Cascade PL	25 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	89.6 ml	White Labs