Modern Drinking

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.45 kg *(96.7%)*	80 %	5
Grain	Weyermann - Carapils	0.15 kg *(3.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	32.5 g	20 min	10 %
Boil	Mosaic	58.5 g	15 min	10 %
Dry Hop	Mosaic	65 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	75 ml	Fermentis