IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(98%)*	80 %	5
Grain	Strzegom Karmel 300	0.1 kg *(2%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	7.5 %
Boil	Mandarina Bavaria	10 g	30 min	7.5 %
Boil	Mandarina Bavaria	10 g	5 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	1 min	7.5 %
Boil	Cascade	20 g	60 min	5.8 %
Boil	Cascade	20 g	30 min	5.8 %
Boil	Cascade	20 g	5 min	5.8 %
Aroma (end of boil)	Cascade	40 g	1 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

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