IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **75**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **--- %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale ale	6 kg *(85.7%)*	80 %	6
Grain	Colorado Honig	1 kg *(14.3%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.7 %
Boil	Galaxy	20 g	30 min	14.5 %
Boil	Amarillo	15 g	30 min	8.8 %
Boil	Amarillo	15 g	5 min	8.8 %
Boil	Citra	15 g	5 min	13.5 %
Boil	Galaxy	15 g	5 min	14.5 %
Whirlpool	Galaxy	25 g	30 min	14.5 %
Whirlpool	Citra	20 g	30 min	13.5 %
Whirlpool	Amarillo	20 g	30 min	8.8 %
Dry Hop	Galaxy	40 g	7 day(s)	14.5 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %

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