

IPA niby co ?

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Briess - Pilsen Malt	3 kg (46.2%)	80.5 %	2
Adjunct	Oats, Flaked	0.5 kg (7.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	60 min	11 %
Dry Hop	Nelson Sauvín	100 g	7 day(s)	11 %
Dry Hop	Motueka	100 g	7 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
M66	Ale	Dry	11 g	---