BIAB ipa (pale ale malt)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **89**
- SRM **4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(64.5%)*	80 %	5
Grain	Viking Pilsner malt	1.1 kg *(35.5%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	25 min	13.5 %
Boil	Sybilla	25 g	40 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis