IPA

- Gravity **16.1 BLG**
- ABV **---**
- IBU **89**
- SRM **6.1**

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 **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(61.5%)*	80 %	7
Grain	Simpsons - Maris Otter	1 kg *(15.4%)*	81 %	6
Grain	Pszeniczny	1 kg *(15.4%)*	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg *(7.7%)*	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Chinook	20 g	60 min	13 %
Boil	Simcoe	20 g	20 min	13.2 %
Whirlpool	Chinook	30 g	30 min	13 %
Whirlpool	Citra	20 g	30 min	12 %
Dry Hop	Citra	80 g	7 day(s)	12 %
Dry Hop	Chinook	70 g	7 day(s)	13 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

US-5	Ale	Dry	11.5 g	---