

## #9 American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.6 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 **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (85.7%)  | 85 %  | 7   |
| Grain | Viking Wheat Malt         | 0.5 kg (7.1%) | 83 %  | 5   |
| Grain | Carahell                  | 0.5 kg (7.1%) | 77 %  | 26  |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 40 g   | 60 min   | 10.5 %     |
| Boil      | CTZ     | 30 g   | 5 min    | 15.9 %     |
| Boil      | Equinox | 30 g   | 5 min    | 13.1 %     |
| Whirlpool | lunga   | 30 g   | 0 min    | 10.5 %     |
| Whirlpool | CTZ     | 20 g   | 0 min    | 15.9 %     |
| Whirlpool | Equinox | 20 g   | 0 min    | 13.1 %     |
| Dry Hop   | CTZ     | 50 g   | 5 day(s) | 15.9 %     |
| Dry Hop   | Equinox | 50 g   | 5 day(s) | 13.1 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |           |
|-------|-----|-----|--------|-----------|
| us-05 | Ale | Dry | 11.5 g | fermentis |
|-------|-----|-----|--------|-----------|

### Extras

| Type   | Name          | Amount | Use for | Time  |
|--------|---------------|--------|---------|-------|
| Fining | mech irlandzi | 5 g    | Boil    | 5 min |