

A LIL' SLACK IPA - Brulosophy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (83.3%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (16.7%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Aroma (end of boil)	Zula	20 g	15 min	8.3 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Dry Hop	Zula	30 g	5 day(s)	8.3 %
Dry Hop	Chinook	10 g	5 day(s)	13 %
Dry Hop	Chinook	23 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.29 g	Fermentis

Notes

- <https://biabcalculator.com/>
TOTAL WATER NEEDED
14.00 Liters

STRIKE WATER TEMP
69 Celsius
TOTAL MASH VOLUME
16.00 Liters
PREBOIL WORT
12.50 Liters
POSTBOIL WORT
11.50 Liters
INTO FERMENTER
10.50 Liters
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