

# Abedo IPA v.05

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (27.9%)	80 %	5
Grain	Viking Pilsner malt	1 kg (27.9%)	82 %	4
Grain	Viking Wheat Malt	0.55 kg (15.3%)	83 %	5
Grain	Barley, Raw	0.5 kg (13.9%)	60.9 %	4
Grain	Oats, Flaked	0.5 kg (13.9%)	80 %	2
Grain	Simpsons - Roasted Barley	0.04 kg (1.1%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	30 min	7.1 %
Boil	Cascade	5 g	15 min	7.1 %
Boil	Centenial	5 g	30 min	9.7 %
Boil	Centenial	5 g	15 min	9.7 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Mosaic	5 g	15 min	11.8 %
Boil	Simcoe	5 g	30 min	13.3 %
Boil	Simcoe	5 g	15 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min