

# A'la Riverwards IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **72**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (74.3%)	82 %	4.5
Grain	Viking Wheat Malt	0.67 kg (9.6%)	83 %	5
Grain	Monachijski	0.46 kg (6.6%)	80 %	16
Grain	Płatki owsiane	0.67 kg (9.6%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	30 g	60 min	6 %
Aroma (end of boil)	Amarillo	40 g	5 min	8 %
Aroma (end of boil)	Citra	40 g	5 min	13 %
Whirlpool	Amarillo	40 g	20 min	8 %
Whirlpool	Citra	40 g	20 min	13 %
Dry Hop	Amarillo	85 g	5 day(s)	8 %
Dry Hop	Citra	85 g	5 day(s)	13 %
Dry Hop	Simcoe	35 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis