

# All Grain Fresh Squeeze IPA Clone

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- Gravity **12.9 BLG**
- ABV ---
- IBU **51**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **65.6 C**, Time **60 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.63 kg (72.7%)	79 %	4
Grain	Briess - Munich Malt 10L	0.91 kg (18.3%)	77 %	20
Grain	Caramel/Crystal Malt - 40L	0.45 kg (9%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	14.17 g	60 min	13 %
Boil	Mosaic	28.35 g	15 min	10 %
Aroma (end of boil)	Citra	28.35 g	10 min	12 %
Dry Hop	Citra	28.35 g	5 day(s)	12 %
Dry Hop	Mosaic	28.35 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	29.6 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloc	28.35 g	Boil	10 min
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