

All Grain Fresh Squeeze IPA Clone

- Gravity **12.9 BLG**
- ABV **5.2 %**
- 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|---------|------|--------|
| Fining | Whirfloc | 28.35 g | Boil | 10 min |
|--------|----------|---------|------|--------|