

American IPA v.2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (80%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.25 kg (6.7%)	80 %	20
Grain	Heritage Crystal Malt	0.2 kg (5.3%)	72 %	175
Grain	Viking Pilsner malt	0.3 kg (8%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.7 %
Boil	Mosaic	12 g	30 min	12.3 %
Aroma (end of boil)	Citra	10 g	10 min	12.9 %
Aroma (end of boil)	Eureka!	15 g	0 min	18 %
Dry Hop	ekuanot	50 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	5 min