

Amundsen Ink & Dagger IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **2.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6.5 kg (100%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 11.9 % |
| Boil | Cltra | 6 g | 10 min | 13 % |
| Boil | Simcoe | 6 g | 10 min | 13.3 % |
| Boil | Mosaic | 6 g | 10 min | 10 % |
| Whirlpool | Cltra | 25 g | 20 min | 13 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13.3 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Dry Hop | Cltra | 75 g | 7 day(s) | 13 % |
| Dry Hop | Simcoe | 75 g | 7 day(s) | 13.3 % |
| Dry Hop | Mosaic | 37 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | safale |