

#B005 IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (7.7%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 11.8 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 20 g | --- | 12 % |
| Dry Hop | Simcoe | 20 g | --- | 13.2 % |

| | | | | |
|---------|----------|------|-----|-------|
| Dry Hop | Amarillo | 20 g | --- | 9.5 % |
|---------|----------|------|-----|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| US-05 | Ale | Liquid | 300 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gpis piwowarski | 25 g | Mash | 60 min |
| Fining | Whirlflock T | 1.25 g | Boil | 10 min |