

## #B008 IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **7.3**
- 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 **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 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  | 35 g   | 60 min | 10 %       |
| Boil    | Citra    | 30 g   | 20 min | 12 %       |
| Boil    | Simcoe   | 20 g   | 5 min  | 13.2 %     |
| Boil    | Amarillo | 20 g   | 5 min  | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | ---        |

### Notes

- Start 11.07.2021 23L BLG=14  
*Jul 11, 2021, 8:21 PM*