

## #B016 Press IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **9.7**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Viking Pilsner malt	1 kg (15.4%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.7%)	81 %	53
Grain	Carared	0.5 kg (7.7%)	75 %	39
Sugar	Brown Sugar, Dark	0.5 kg (7.7%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Notes

- start 30.12.2021 18BLG 20L  
*Jan 3, 2022, 9:08 PM*