

Denali IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **57**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilzneński 2-rzędowy	5 kg (83.3%)	85 %	3
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (8.3%)	82 %	3
Grain	Oats, Flaked	0.4 kg (6.7%)	80 %	2
Sugar	Sugar, Table (Sucrose)	0.1 kg (1.7%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	20 g	60 min	14 %
Boil	Denali	40 g	20 min	14 %
Boil	Denali	40 g	0 min	14 %
Whirlpool	Denali	40 g	20 min	14 %
Dry Hop	Denali	60 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	Lactic Acid	5 g	Mash	60 min