

# ipa

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **64**
- SRM **13.6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **68 C**, Time **15 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **68C**
- Keep mash **30 min** at **70C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (66.7%)	78 %	6
Grain	Abbey Malt Weyermann	3 kg (33.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Mosaic	60 g	10 min	10 %
Dry Hop	Amarillo	60 g	7 day(s)	9.5 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
white la	Ale	Liquid	30 ml	---