

# Ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Oats, Flaked	1.2 kg (18.2%)	80 %	2
Grain	Carahell	0.2 kg (3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	12 g	60 min	13.8 %
Aroma (end of boil)	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Citra	24 g	15 min	13.8 %
Aroma (end of boil)	Mosaic	24 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis