

mix ipa

- Gravity **14 BLG**
- ABV ---
- IBU **67**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.5 kg (49.2%)	87 %	4
Grain	Munich Malt	0.5 kg (16.4%)	85 %	24
Grain	Pale Malt (2 Row) UK	0.9 kg (29.5%)	85 %	8
Grain	Amber Malt	0.15 kg (4.9%)	84 %	56

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Aroma (end of boil)	Cascade	18 g	60 min	8.1 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %
Aroma (end of boil)	Mosaic	7 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	7 g	safale