

Single Hop Session IPA Topaz v.1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **8.5**
- Style **American 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale Ale - Soufflet | 4.3 kg (75.4%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (8.8%) | 80 % | 2 |
| Grain | Wheat Blanc - Castle Malting | 0.4 kg (7%) | 85 % | 4 |
| Grain | Cara Gold - Castle Malting | 0.5 kg (8.8%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Topaz | 20 g | 60 min | 17.6 % |
| Boil | Topaz | 10 g | 30 min | 17.6 % |
| Boil | Topaz | 15 g | 10 min | 17.6 % |
| Aroma (end of boil) | Topaz | 25 g | 0 min | 17.6 % |
| Dry Hop | Topaz | 30 g | 3 day(s) | 17.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Safale |