

#4_21_60_30_0_IPKaBIAB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (53.2%) | 80 % | 8 |
| Grain | Castle Malting - Pilszeński 6-rzędowy | 1.2 kg (25.5%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.55 kg (11.7%) | 80 % | 6 |
| Grain | Briess - 2 Row Carapils Malt | 0.45 kg (9.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 60 min | 6 % |
| Boil | Mosaic | 20 g | 60 min | 10.3 % |
| Boil | Cascade | 35 g | 30 min | 6 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 10.3 % |
| Aroma (end of boil) | Cascade | 35 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g | Boil | 10 min |
| Water Agent | gips | 4 g | Boil | 60 min |