

A_IPA (P.- P.)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **91**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **0 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski | 0.7 kg (11.7%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Aroma (end of boil) | Equinox | 30 g | 15 min | 13.4 % |
| Aroma (end of boil) | Equinox | 20 g | 1 min | 13.4 % |
| Dry Hop | Crystal | 50 g | 7 day(s) | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|---------------|
| American West | Ale | Dry | 10 g | Bulldog Brews |