

American India Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **70**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.4 kg (80%)	80 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (20%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	16 g	70 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Boil	Amarillo	12 g	10 min	9.5 %
Boil	Cascade	12 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand