

# American IPA TB

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **11.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **71 C**, Time **0 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.9%)	96 %	5
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.4%)	90 %	236
Grain	Aroma CastleMalting	0.25 kg (3.7%)	96 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	3 min	12 %
Dry Hop	Citra	20 g	---	12 %
Dry Hop	Cascade	20 g	---	6 %

## Yeasts

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