

## BD LBA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **22.5**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.42 kg (87.7%)	80 %	5
Grain	Simpsons - Caramalt	0.16 kg (4.1%)	76 %	69
Grain	Strzegom Karmel 150	0.12 kg (3.1%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.12 kg (3.1%)	70 %	1024
Grain	Weyermann - Dehusked Carafa I	0.08 kg (2.1%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	12 g	20 min	13.2 %
Boil	Simcoe	25 g	5 min	13.2 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %