

# freebie ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	28.3 g	15 min	8.1 %
Aroma (end of boil)	Centennial	28.3 g	15 min	10.2 %
Aroma (end of boil)	Chinook	28.3 g	15 min	11.6 %
Dry Hop	Cascade	28.3 g	3 day(s)	8.1 %
Dry Hop	Centennial	28.3 g	3 day(s)	10.2 %
Dry Hop	Chinook	28.3 g	3 day(s)	11.6 %

## Yeasts

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