

# IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt    | 2.5 kg (78.1%) | 82 %  | 4   |
| Grain | Viking Wheat Malt      | 0.5 kg (15.6%) | 83 %  | 5   |
| Grain | Briess - Carapils Malt | 0.2 kg (6.3%)  | 74 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Mosaic            | 10 g   | 50 min   | 12.3 %     |
| Aroma (end of boil) | Mosaic            | 15 g   | 5 min    | 12.3 %     |
| Aroma (end of boil) | Mandarina Bavaria | 20 g   | 5 min    | 8.4 %      |
| Dry Hop             | Mandarina Bavaria | 30 g   | 2 day(s) | 8.4 %      |
| Dry Hop             | Mosaic            | 30 g   | 2 day(s) | 12.3 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11 g   | ---        |