

IPA

- 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 | --- |