

# IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **60**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3.75 kg (96.2%)	80 %	7
Grain	Honey Malt	0.15 kg (3.8%)	80 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (Tomahawk)	20 g	45 min	14 %
Boil	Amarillo	10 g	30 min	9.2 %
Boil	Amarillo	15 g	15 min	9.2 %
Boil	Amarillo	20 g	1 min	9.2 %
Boil	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American Ale	Ale	Liquid	124 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid 85%	3 g	Mash	60 min