

# IPA 23

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **61**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (75%)  | 80 %  | 5   |
| Grain | Rice, Flaked         | 1 kg (16.7%)  | 70 %  | 2   |
| Sugar | Cane (Beet) Sugar    | 0.5 kg (8.3%) | 100 % | 0   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnum  | 45 g   | 60 min   | 10.6 %     |
| Boil      | Cascade | 50 g   | 5 min    | 8.1 %      |
| Whirlpool | Sabro   | 30 g   | 20 min   | 13.6 %     |
| Dry Hop   | Sabro   | 70 g   | 3 day(s) | 13.6 %     |