

IPA

- Gravity **14 BLG**
- ABV ---
- IBU **120**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (89.3%) | 80 % | 6 |
| Grain | Biscuit Malt | 0.4 kg (7.1%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.6%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Cascade | 15 g | 30 min | 6 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Ahtanum | 36 g | 5 day(s) | 5 % |
| Dry Hop | Amarillo | 10 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic | 17 g | 5 day(s) | 10 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |
| Dry Hop | Simcoe | 37 g | 5 day(s) | 13.2 % |

Yeasts

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