

ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 10 g | 40 min | 13.3 % |
| Boil | Cascade PL | 10 g | 40 min | 7.3 % |
| Boil | Chinook | 10 g | 20 min | 13.3 % |
| Boil | Cascade PL | 10 g | 20 min | 7.3 % |
| Boil | Chinook | 10 g | 10 min | 13.3 % |
| Boil | Cascade PL | 10 g | 10 min | 7.3 % |
| Boil | Lemon drop | 30 g | 5 min | 6 % |