

# ipa

- Gravity **21.1 BLG**
- ABV ---
- IBU **64**
- SRM **13.6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **68 C**, Time **15 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **68C**
- Keep mash **30 min** at **70C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 6 kg (66.7%) | 78 %  | 6   |
| Grain | Abbey Malt Weyermann | 3 kg (33.3%) | 75 %  | 45  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 30 g   | 60 min   | 12 %       |
| Boil    | Citra    | 30 g   | 10 min   | 12 %       |
| Boil    | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Boil    | Mosaic   | 60 g   | 10 min   | 10 %       |
| Dry Hop | Amarillo | 60 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Mosaic   | 30 g   | 7 day(s) | 10 %       |
| Dry Hop | Citra    | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name     | Type | Form   | Amount | Laboratory |
|----------|------|--------|--------|------------|
| white la | Ale  | Liquid | 30 ml  | ---        |