

# IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **74**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	40 g	4 day(s)	12.1 %
Boil	Mosaic	60 g	15 min	12.1 %
Boil	Columbus/Tomahawk/Zeus	40 g	55 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---