

ipa espania

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **4.3**
- Style **American 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 **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pilzneński	1 kg (18.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13.8 %
Boil	Ahtanum	30 g	30 min	4.4 %
Boil	Challenger	60 g	10 min	6.4 %