

# IPAtologia

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (42.9%)	81 %	4
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	60 min	8.3 %
Aroma (end of boil)	Dr Rudi	20 g	5 min	11.8 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %
Boil	Equinox	15 g	50 min	13.1 %
Boil	Cascade PL	20 g	50 min	5.2 %

## Yeasts

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