

Irish IPA s-33

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 0.25 kg (4.6%) | 80.5 % | 5 |
| Grain | BESTMALZ - Best Heidelberg | 1.75 kg (32.1%) | 80.5 % | 2.5 |
| Grain | Irish Craft Pale Ale Malt | 2.5 kg (45.9%) | 81 % | 5 |
| Grain | BESTMALZ - Best Pilsen | 0.25 kg (4.6%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Vienna | 0.2 kg (3.7%) | 80.5 % | 8 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 0.5 kg (9.2%) | 82 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 40 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | imbir | 150 g | Boil | 10 min |