

## Mix ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **65 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- 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	Simpsons - Maris Otter	1 kg (14.3%)	81 %	6
Grain	Simpsons - Maris Otter	3 kg (42.9%)	81 %	4
Grain	Weyermann - Vienna Malt	3 kg (42.9%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	20 g	55 min	12 %
Aroma (end of boil)	Calista	30 g	10 min	3.3 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	5 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale