

Old Scholl IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **8.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (85.7%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (4.8%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.3 kg (9.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	12.5 %
Boil	Citra	15 g	10 min	13.9 %
Boil	Zula	10 g	10 min	11 %
Aroma (end of boil)	Chinook	10 g	0 min	13 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Zula	10 g	0 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Slant	150 ml	Lallemand
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