

# Single Hop Session IPA Topaz v.1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **8.5**
- 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 **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale Ale - Soufflet          | 4.3 kg (75.4%) | 80 %  | 5   |
| Grain | Oats, Flaked                 | 0.5 kg (8.8%)  | 80 %  | 2   |
| Grain | Wheat Blanc - Castle Malting | 0.4 kg (7%)    | 85 %  | 4   |
| Grain | Cara Gold - Castle Malting   | 0.5 kg (8.8%)  | 78 %  | 120 |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Topaz | 20 g   | 60 min   | 17.6 %     |
| Boil                | Topaz | 10 g   | 30 min   | 17.6 %     |
| Boil                | Topaz | 15 g   | 10 min   | 17.6 %     |
| Aroma (end of boil) | Topaz | 25 g   | 0 min    | 17.6 %     |
| Dry Hop             | Topaz | 30 g   | 3 day(s) | 17.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Safale     |