

# Ipa pilgrim

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **76**
- SRM **7**
- Style **English 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.4 kg (98.2%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.8%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	50 g	60 min	10.3 %
Aroma (end of boil)	Target	25 g	15 min	10.5 %
Aroma (end of boil)	Target	25 g	5 min	10.5 %
Whirlpool	Pilgrim	20 g	0 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	15 min