

# Bitterish AmerIPAn

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **64 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **100 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil    | Warrior                | 15 g   | 60 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 5 min    | 15.5 %     |
| Boil    | Warrior                | 15 g   | 5 min    | 15.5 %     |
| Dry Hop | Columbus/Tomahawk/Zeus | 60 g   | 4 day(s) | 16.5 %     |
| Dry Hop | Sovereign              | 30 g   | 4 day(s) | 4.1 %      |

## Yeasts

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