

Long time no IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **84**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Viking Wheat Malt	2 kg (27.6%)	83 %	5
Grain	Caraaroma	0.25 kg (3.4%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Chinook	30 g	15 min	13 %
Boil	Centennial	100 g	15 min	7.7 %
Dry Hop	Chinook	30 g	7 day(s)	12.8 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Warka 25, warzone 12.01. BLG początkowe 16 przy 13 przed gotowaniem. Straty ~5l z chmielenia, ostatecznie wyszło 22 l. Zlewane na cichą 27.01. - 3 blg. Po cichej 2 Blg, rozlane 03.02. do 39 butelek w tym 3x0,33.

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