

# American IPA #1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **7.2**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **78 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **60 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	1 kg (16.7%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	33 g	15 min	12 %
Mash	Pacific Jade	33 g	15 min	13 %
Dry Hop	Citra	33 g	2 day(s)	12 %
Dry Hop	Pacific Jade	33 g	2 day(s)	13 %

## Yeasts

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