

# Amundsen Ink & Dagger IPA Hestfaret

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6.5 kg (100%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Boil	Citra	6 g	10 min	12 %
Boil	Mosaic	6 g	10 min	10 %
Boil	Simcoe	6 g	10 min	13.2 %
Whirlpool	Simcoe	50 g	10 min	13.2 %
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Mosaic	25 g	10 min	10 %
Dry Hop	Citra	75 g	7 day(s)	12 %
Dry Hop	Mosaic	75 g	7 day(s)	10 %
Dry Hop	Simcoe	37 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis