

#B016 Press IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (15.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (15.4%) | 83 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 % | 53 |
| Grain | Carared | 0.5 kg (7.7%) | 75 % | 39 |
| Sugar | Brown Sugar, Dark | 0.5 kg (7.7%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |

Notes

- start 30.12.2021 18BLG 20L
Jan 3, 2022, 9:08 PM