

## Classic IPA #3

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- Gravity **12.4 BLG**
- ABV ---
- IBU **45**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 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 **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	95 %	6
Grain	Viking Pale Ale malt	1 kg (16.7%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	14.2 %
Boil	Citra	10 g	20 min	14.2 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Citra	10 g	5 min	14.2 %
Boil	Mosaic	10 g	5 min	11.8 %

### Yeasts

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