

## Flower IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **81**
- SRM **6.3**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 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 | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (15.4%)  | 83 %  | 5   |
| Grain | Red Ale              | 0.5 kg (7.7%) | 80 %  | 70  |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Centennial        | 60 g   | 65 min   | 10.5 %     |
| Boil                | Centennial        | 30 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | Ekuanot           | 30 g   | 10 min   | 14 %       |
| Dry Hop             | Falconer's Flight | 30 g   | 7 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |