

# Ipa

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Oats, Flaked	0.8 kg (13.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew