

# IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **96**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Wayermann Pale Ale | 3.3 kg (100%) | 85 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort          | Falconer's | 30 g   | 60 min   | 11.3 %     |
| Boil                | Falconer's | 30 g   | 15 min   | 11.3 %     |
| Aroma (end of boil) | Equinox    | 15 g   | 5 min    | 13.4 %     |
| Dry Hop             | Falconer's | 30 g   | 5 day(s) | 11.3 %     |
| Dry Hop             | Falconer's | 30 g   | 7 day(s) | 11.3 %     |
| Dry Hop             | Equinox    | 15 g   | 7 day(s) | 13.4 %     |

## Yeasts

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