

## IPA v2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **3.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (95.7%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TnT	10 g	60 min	12.2 %
Boil	Marynka	20 g	60 min	8.8 %
Boil	TnT	10 g	30 min	12.2 %
Dry Hop	TnT	20 g	5 day(s)	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis