

# ipaaa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1700 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1870 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2244 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1359 liter(s)**
- Total mash volume **1812 liter(s)**

## Steps

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

## Mash step by step

- Heat up **1359 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1338 liter(s)** of **76C** water or to achieve **2244 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	385 kg (85%)	80 %	5
Grain	Platki owsiane	45 kg (9.9%)	60 %	3
Grain	Viking Wheat Malt	23 kg (5.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1600 g	60 min	13 %
Aroma (end of boil)	El Dorado	1500 g	0 min	15 %
Aroma (end of boil)	Amarillo	1500 g	0 min	8 %
Boil	Galaxy	1500 g	0 min	16.5 %
Dry Hop	Citra	1500 g	4 day(s)	13.5 %
Dry Hop	El Dorado	4500 g	2 day(s)	15 %
Dry Hop	Galaxy	4500 g	2 day(s)	15 %
Dry Hop	Amarillo	4500 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	1500 g	---