

# Raspberry IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Jarrylo	15 g	10 min	15 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Cascade	15 g	5 min	6 %