

# A'la Riverwards IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **72**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.2 kg (74.3%) | 82 %  | 4.5 |
| Grain | Viking Wheat Malt   | 0.67 kg (9.6%) | 83 %  | 5   |
| Grain | Monachijski         | 0.46 kg (6.6%) | 80 %  | 16  |
| Grain | Płatki owsiane      | 0.67 kg (9.6%) | 80 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort          | Chinook  | 30 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Amarillo | 40 g   | 5 min    | 8 %        |
| Aroma (end of boil) | Citra    | 40 g   | 5 min    | 13 %       |
| Whirlpool           | Amarillo | 40 g   | 20 min   | 8 %        |
| Whirlpool           | Citra    | 40 g   | 20 min   | 13 %       |
| Dry Hop             | Amarillo | 85 g   | 5 day(s) | 8 %        |
| Dry Hop             | Citra    | 85 g   | 5 day(s) | 13 %       |
| Dry Hop             | Simcoe   | 35 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |