

# Alexandria IPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **43**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale      | 7 kg (93.3%)  | 79 %  | 6   |
| Grain | Briess - Carapils Malt | 0.5 kg (6.7%) | 74 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Chinook       | 20 g   | 60 min   | 13 %       |
| Boil                | Ahtanum       | 12.5 g | 60 min   | 5 %        |
| Aroma (end of boil) | Chinook       | 20 g   | 30 min   | 13 %       |
| Aroma (end of boil) | Ahtanum       | 12.5 g | 30 min   | 5 %        |
| Whirlpool           | Chinook       | 27.5 g | 0 min    | 13 %       |
| Whirlpool           | Ahtanum       | 12.5 g | 0 min    | 5 %        |
| Whirlpool           | Simcoe        | 12.5 g | 0 min    | 13 %       |
| Whirlpool           | Nelson Sauvin | 12.5 g | 0 min    | 11 %       |
| Dry Hop             | Chinook       | 27 g   | 5 day(s) | 13 %       |
| Dry Hop             | Ahtanum       | 58 g   | 5 day(s) | 5 %        |
| Dry Hop             | Simcoe        | 38 g   | 5 day(s) | 13 %       |
| Dry Hop             | Nelson Sauvin | 36 g   | 5 day(s) | 11 %       |
| Dry Hop             | Amarillo      | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Cascade       | 50 g   | 5 day(s) | 6 %        |

**Yeasts**

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Safale | Ale  | Dry  | 11.5 g | ---        |