

#B008 IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (7.7%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |

Notes

- Start 11.07.2021 23L BLG=14
Jul 11, 2021, 8:21 PM