

# Classic IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 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 **68 C**, Time **25 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **25 min** at **68C**
- Keep mash **25 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (53.3%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 3 kg (40%)    | 82 %  | 4   |
| Grain | Oats, Flaked         | 0.2 kg (2.7%) | 80 %  | 2   |
| Grain | Rye, Flaked          | 0.1 kg (1.3%) | 78 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (2.7%) | 78 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 15 g   | 60 min | 14.4 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 15 min | 14.4 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 5 min  | 14.4 %     |
| Whirlpool           | Simcoe | 25 g   | 3 min  | 14.4 %     |
| Boil                | Citra  | 15 g   | 60 min | 13.6 %     |
| Aroma (end of boil) | Citra  | 10 g   | 15 min | 13.6 %     |
| Aroma (end of boil) | Citra  | 15 g   | 5 min  | 13.6 %     |
| Whirlpool           | Citra  | 25 g   | 3 min  | 13.6 %     |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | Cascade | 10 g | 5 min    | 6.5 %  |
| Whirlpool           | Cascade | 10 g | 3 min    | 6.5 %  |
| Dry Hop             | Simcoe  | 45 g | 3 day(s) | 14.4 % |
| Dry Hop             | Citra   | 45 g | 3 day(s) | 13.6 % |
| Dry Hop             | Cascade | 30 g | 3 day(s) | 6.5 %  |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |