

Denali IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **57**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Castle Malting Pilzneński 2-rzędowy | 5 kg (83.3%) | 85 % | 3 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 0.5 kg (8.3%) | 82 % | 3 |
| Grain | Oats, Flaked | 0.4 kg (6.7%) | 80 % | 2 |
| Sugar | Sugar, Table (Sucrose) | 0.1 kg (1.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Denali | 20 g | 60 min | 14 % |
| Boil | Denali | 40 g | 20 min | 14 % |
| Boil | Denali | 40 g | 0 min | 14 % |
| Whirlpool | Denali | 40 g | 20 min | 14 % |
| Dry Hop | Denali | 60 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 120 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Gips | 4 g | Mash | 60 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |