

Denali SHIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **36**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (28.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Denali | 15 g | 15 min | 14.2 % |
| Boil | Denali | 25 g | 10 min | 14.2 % |
| Whirlpool | Denali | 60 g | 10 min | 14.2 % |
| Dry Hop | Denali | 100 g | 2 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 1200 ml | White Labs |