

# ECIPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (6.8%)	75 %	45
Grain	Caramel/Crystal Malt - 30L	0.5 kg (6.8%)	75 %	59
Grain	Carared	0.5 kg (6.8%)	75 %	39
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	45
Sugar	glukoza	0.35 kg (4.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Summit	25 g	10 min	17 %
Boil	Azacca	25 g	5 min	14 %
Boil	Amarillo	25 g	5 min	9.5 %
Dry Hop	Azacca	25 g	3 day(s)	14 %
Dry Hop	Summit	25 g	3 day(s)	17 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips	5 g	Mash	5 min
Fining	whirlfloc	2 g	Boil	5 min