

# ella ipa

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	10 g	60 min	14.6 %
Boil	smaragd	10 g	60 min	3.9 %
Aroma (end of boil)	Ella (AUS)	20 g	10 min	14.6 %
Aroma (end of boil)	smaragd	20 g	10 min	3.9 %
Aroma (end of boil)	Ella (AUS)	20 g	5 min	14.6 %
Aroma (end of boil)	smaragd	20 g	5 min	3.9 %
Dry Hop	smaragd	30 g	5 day(s)	3.9 %
Dry Hop	Ella (AUS)	30 g	5 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---