

Fast IPA 2.0

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **56**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **40 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Dry Hop	Mosaic	25 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis