

# Idaho Ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (6.5%)	78 %	4
Grain	Platki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Carahell	0.4 kg (6.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Warrior	20 g	20 min	15.5 %
Boil	Idaho 7	25 g	5 min	12.7 %
Aroma (end of boil)	Idaho 7	25 g	0 min	12.7 %
Whirlpool	Michigan coopers	50 g	0 min	10.5 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %
Dry Hop	Falconer's Flight	30 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Liquid	200 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Fining	Whirfloc	5 g	Boil	15 min