

IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **100 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **19.1 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 | 5 kg (79.4%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 0.5 kg (7.9%) | 79 % | 7 |
| Grain | Oats, Flaked | 0.4 kg (6.3%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (6.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Whirlpool | Citra | 10 g | 1 min | 13.5 % |
| Whirlpool | Cascade | 10 g | 1 min | 7.1 % |
| Whirlpool | Mosaic | 10 g | 1 min | 12 % |
| Whirlpool | Amarillo | 10 g | 1 min | 8.8 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 13.5 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 7.1 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 3 day(s) | 8.8 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale | Culture | 400 g | Fermentis |

Notes

- Top cropping
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