

# IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2200 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **2323 liter(s)**

## Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **1012 liter(s)**
- Total mash volume **1518 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **1012 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **5 min** at **72C**
- Sparge using **1817 liter(s)** of **76C** water or to achieve **2323 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	400 kg (79.1%)	81 %	5
Grain	Carahell	6 kg (1.2%)	77 %	26
Grain	Weyermann - Pale Wheat Malt	100 kg (19.8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	2500 g	50 min	15.5 %
Whirlpool	Falconer's Flight	15000 g	5 min	10.5 %
Dry Hop	Falconer's Flight	10000 g	5 day(s)	10.5 %
Dry Hop	Mosaic	10000 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	100 ml	White Labs