

# IPA 50I

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **55.9 liter(s)**
- Total mash volume **68.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **55.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Fermentis