

IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **61**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 60 g | 60 min | 11 % |
| Boil | Citra | 25 g | 10 min | 13.7 % |
| Boil | Cascade | 25 g | 10 min | 7 % |
| Boil | Eureka! | 25 g | 10 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 7 g | Boil | 10 min |