

## Ipa test v2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **88**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **67 C**, Time **30 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **67C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.5%)	80 %	4.5
Grain	Pilzneński	1 kg (15.5%)	81 %	4
Grain	Carabelge	0.2 kg (3.1%)	80 %	30
Grain	Płatki owsiane	0.25 kg (3.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	46 g	60 min	12.1 %
Boil	Citra	35 g	15 min	11 %
Boil	Cascade	35 g	10 min	8.1 %
Aroma (end of boil)	Cascade	36 g	40 min	8.1 %
Dry Hop	Cascade	60 g	7 day(s)	8.1 %
Dry Hop	Citra	60 g	7 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	Fermentis