

noname

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	5 g	55 min	9.4 %
Boil	Simcoe	5 g	55 min	11 %
Boil	Simcoe	15 g	5 min	11 %
Aroma (end of boil)	Simcoe	10 g	1 min	11 %
Aroma (end of boil)	Sorachi Ace	10 g	1 min	9.4 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis