

# Single Hop IPA 14 BLG

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **12.7 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	Zythos	10 g	55 min	9.1 %
Boil	Zythos	15 g	5 min	9.1 %
Aroma (end of boil)	Zythos	20 g	0 min	9.1 %
Dry Hop	Zythos	45 g	4 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale