

# single mold IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **13.6**
- Style **American Pale Ale**

## 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 **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.7 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	2.5 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (16.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	60 min	12 %
First Wort	cascade	5 g	60 min	5.2 %
Boil	Citra	10 g	30 min	12 %
Boil	Cascade PL	10 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	15 g	5 min	5.2 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis