

## A\_IPA (P.- P.)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **91**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **65 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **0 min** at **65C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Monachijski	0.7 kg (11.7%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Equinox	30 g	15 min	13.4 %
Aroma (end of boil)	Equinox	20 g	1 min	13.4 %
Dry Hop	Crystal	50 g	7 day(s)	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
American West	Ale	Dry	10 g	Bulldog Brews