

# Alexandria IPA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **43**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (93.3%)	79 %	6
Grain	Briess - Carapils Malt	0.5 kg (6.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Ahtanum	12.5 g	60 min	5 %
Aroma (end of boil)	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Ahtanum	12.5 g	30 min	5 %
Whirlpool	Chinook	27.5 g	0 min	13 %
Whirlpool	Ahtanum	12.5 g	0 min	5 %
Whirlpool	Simcoe	12.5 g	0 min	13 %
Whirlpool	Nelson Sauvin	12.5 g	0 min	11 %
Dry Hop	Chinook	27 g	5 day(s)	13 %
Dry Hop	Ahtanum	58 g	5 day(s)	5 %
Dry Hop	Simcoe	38 g	5 day(s)	13 %
Dry Hop	Nelson Sauvin	36 g	5 day(s)	11 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

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