

# All Grain Fresh Squeeze IPA Clone

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- Gravity **12.9 BLG**
- ABV ---
- IBU **51**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **65.6 C**, Time **60 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) US       | 3.63 kg (72.7%) | 79 %  | 4   |
| Grain | Briess - Munich Malt 10L   | 0.91 kg (18.3%) | 77 %  | 20  |
| Grain | Caramel/Crystal Malt - 40L | 0.45 kg (9%)    | 74 %  | 79  |

## Hops

| Use for             | Name   | Amount  | Time     | Alpha acid |
|---------------------|--------|---------|----------|------------|
| Boil                | Nugget | 14.17 g | 60 min   | 13 %       |
| Boil                | Mosaic | 28.35 g | 15 min   | 10 %       |
| Aroma (end of boil) | Citra  | 28.35 g | 10 min   | 12 %       |
| Dry Hop             | Citra  | 28.35 g | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic | 28.35 g | 5 day(s) | 10 %       |

## Yeasts

| Name                          | Type | Form   | Amount  | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 29.6 ml | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |          |         |      |        |
|--------|----------|---------|------|--------|
| Fining | Whirfloc | 28.35 g | Boil | 10 min |
|--------|----------|---------|------|--------|