

# American India Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **70**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 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 **64 C**, Time **45 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel      | 2.4 kg (80%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (20%) | 79 %  | 16  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 16 g   | 70 min | 12 %       |
| Boil    | Amarillo | 10 g   | 30 min | 9.5 %      |
| Boil    | Cascade  | 10 g   | 30 min | 6 %        |
| Boil    | Amarillo | 12 g   | 10 min | 9.5 %      |
| Boil    | Cascade  | 12 g   | 10 min | 6 %        |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |