

## #B005 IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (7.7%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.7%)	81 %	53

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	11.8 %
Boil	Citra	10 g	15 min	12 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	20 g	---	12 %
Dry Hop	Simcoe	20 g	---	13.2 %

Dry Hop	Amarillo	20 g	---	9.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	300 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gpis piwowarski	25 g	Mash	60 min
Fining	Whirlflock T	1.25 g	Boil	10 min