

## #B016 Press IPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt         | 1 kg (15.4%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt           | 1 kg (15.4%)  | 83 %  | 5   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 %  | 53  |
| Grain | Carared                     | 0.5 kg (7.7%) | 75 %  | 39  |
| Sugar | Brown Sugar, Dark           | 0.5 kg (7.7%) | 100 % | 99  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 30 g   | 60 min   | 10 %       |
| Boil                | Simcoe  | 10 g   | 45 min   | 13.2 %     |
| Boil                | Simcoe  | 10 g   | 15 min   | 13.2 %     |
| Boil                | Mosaic  | 10 g   | 15 min   | 10 %       |
| Boil                | Citra   | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic  | 10 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Simcoe  | 10 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Citra   | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 20 g   | 3 day(s) | 13.2 %     |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic   | 10 g | 3 day(s) | 10 %  |

## Notes

- start 30.12.2021 18BLG 20L  
*Jan 3, 2022, 9:08 PM*