

BIAB ipa on pilsner malt

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **90**
- SRM **13.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (83.3%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (16.7%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | lunga | 25 g | 40 min | 12.9 % |
| Dry Hop | equinox | 25 g | 3 day(s) | 3.5 % |
| Boil | Tradition | 30 g | 40 min | 5.5 % |
| Boil | lunga | 25 g | 10 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |