

# BIAB ipa on pilsner malt

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- 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