

Birthday Boy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (67.4%) | 80 % | 5 |
| Grain | Oats, Flaked | 1 kg (22.5%) | 80 % | 2 |
| Grain | Weyermann - Carared | 0.25 kg (5.6%) | 75 % | 45 |
| Grain | Carahell | 0.2 kg (4.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 45 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 4 day(s) | 15.5 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |