

# Bitterish AmerIPAn

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **64 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **100 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Warrior	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Boil	Warrior	15 g	5 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	60 g	4 day(s)	16.5 %
Dry Hop	Sovereign	30 g	4 day(s)	4.1 %

## Yeasts

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