

# Denali SHIPA

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **36**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5 kg (71.4%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	15 g	15 min	14.2 %
Boil	Denali	25 g	10 min	14.2 %
Whirlpool	Denali	60 g	10 min	14.2 %
Dry Hop	Denali	100 g	2 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1200 ml	White Labs