

# Indian Pale Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekonaut	50 g	60 min	5 %
Boil	Marynka	15 g	20 min	10 %
Boil	Mosaic	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis