

IPA#1

- Gravity **14 BLG**
- ABV ---
- IBU **131**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (89.3%)	80 %	6
Grain	Biscuit Malt	0.4 kg (7.1%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.6%)	72 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	60 min	12 %
Boil	Chinook	20 g	30 min	13 %
Boil	Cascade	15 g	30 min	6 %
Boil	Citra	20 g	30 min	12 %
Boil	Chinook	20 g	5 min	13 %
Boil	Cascade	15 g	5 min	6 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Ahtanum	36 g	5 day(s)	5 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Mosaic	17 g	5 day(s)	10 %

Dry Hop	Cascade	30 g	5 day(s)	6 %
Dry Hop	Simcoe	37 g	5 day(s)	13.2 %
Dry Hop	Chinook	30 g	5 day(s)	13 %

Yeasts

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