

IPA 13

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

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

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Platki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Dry Hop | Wai-iti | 50 g | 3 day(s) | 3.2 % |
| Whirlpool | Citra | 50 g | 20 min | 12.6 % |
| Whirlpool | Wai-iti | 50 g | 20 min | 3.2 % |
| Boil | Simcoe | 45 g | 15 min | 13.2 % |
| Boil | Magnat | 15 g | 60 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |