

IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **89**
- SRM **6.1**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (61.5%) | 80 % | 7 |
| Grain | Simpsons - Maris Otter | 1 kg (15.4%) | 81 % | 6 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (7.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Whirlpool | Chinook | 30 g | 30 min | 13 % |
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Dry Hop | Citra | 80 g | 7 day(s) | 12 % |
| Dry Hop | Chinook | 70 g | 7 day(s) | 13 % |
| Dry Hop | Galaxy | 50 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|--------|-----|
| US-5 | Ale | Dry | 11.5 g | --- |
|------|-----|-----|--------|-----|