

# IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount       | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt     | 4 kg (80%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt       | 0.5 kg (10%) | 83 %  | 5   |
| Grain | Viking Munich Malt      | 0.35 kg (7%) | 78 %  | 18  |
| Grain | Viking caramel malt 100 | 0.1 kg (2%)  | --- % | 100 |
| Grain | Caramel 150             | 0.05 kg (1%) | --- % | 150 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 30 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Centennial | 20 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Simcoe     | 20 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Citra      | 20 g   | 0 min  | 12 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Fermentis  |