

# ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5 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	2.8 kg (90.3%)	80 %	5
Grain	Wheat, Flaked	0.3 kg (9.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	30 min	14 %
Boil	Equinox	10 g	10 min	14 %
Aroma (end of boil)	Equinox	20 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis