

# IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **22**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (90.8%)	82 %	4
Grain	Weyermann - Acidulated Malt	0.15 kg (2.1%)	80 %	6
Grain	Special B Malt	0.11 kg (1.5%)	65.2 %	315
Grain	BESTMALZ - Best Melanoidin	0.4 kg (5.6%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22 g	60 min	12 %
Whirlpool	Cascade	5 g	0 min	6 %
Whirlpool	Centennial	15 g	0 min	10.5 %
Whirlpool	Amarillo	21 g	0 min	9.5 %
Whirlpool	Simcoe	21 g	0 min	13.2 %
Whirlpool	Mosaic	21 g	0 min	10 %
Whirlpool	Citra	11 g	0 min	12 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
liberty bell	Ale	Dry	10 g	Mangrove Jack's
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	50 ml	White Labs