

IPA#3

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6.7 kg (89.3%)	80 %	6
Grain	Briess - Pilsen Malt	0.8 kg (10.7%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	45 min	13.1 %
Boil	Nelson Sauvín	25 g	45 min	11 %
Whirlpool	Equinox	20 g	20 min	13.1 %
Whirlpool	Nelson Sauvín	20 g	20 min	11 %
Whirlpool	Mosaic	20 g	20 min	10 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Eureka!	50 g	3 day(s)	18 %
Boil	Mosaic	25 g	45 min	10 %
Boil	Equinox	5 g	5 min	13.1 %
Boil	Nelson Sauvín	5 g	5 min	11 %
Boil	Mosaic	5 g	5 min	10 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis