

# IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **96**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	3.3 kg (100%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconer's	30 g	60 min	11.3 %
Boil	Falconer's	30 g	15 min	11.3 %
Aroma (end of boil)	Equinox	15 g	5 min	13.4 %
Dry Hop	Falconer's	30 g	5 day(s)	11.3 %
Dry Hop	Falconer's	30 g	7 day(s)	11.3 %
Dry Hop	Equinox	15 g	7 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis