

ipa espania

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Pilznieński | 1 kg (18.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Nugget | 30 g | 60 min | 13.8 % |
| Boil | Ahtanum | 30 g | 30 min | 4.4 % |
| Boil | Challenger | 60 g | 10 min | 6.4 % |