

## IPA v3

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- Gravity **14.5 BLG**
- ABV ---
- IBU **60**
- SRM **3.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (40%)	85 %	4
Grain	Weyermann - Pilsner MaltMalt	2 kg (40%)	81 %	2
Grain	Rice, Flaked	1 kg (20%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	50 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gypsum	4 g	Mash	120 min
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