

Ipamson

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **46 liter(s)**
- Total mash volume **59.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **46 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	12 kg (91.3%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (3.8%)	78 %	4
Grain	Caramel/Crystal Malt - 40L	0.5 kg (3.8%)	74 %	79
Grain	Briess - Chocolate Malt	0.15 kg (1.1%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irlandzki mech	10 g	Boil	15 min