

## Irish IPA s-04

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **3.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Irish Craft Pale Ale Malt	2.5 kg (45.9%)	81 %	5
Grain	BESTMALZ - Best Heidelberg	0.25 kg (4.6%)	80.5 %	5
Grain	BESTMALZ - Best Heidelberg	1.75 kg (32.1%)	80.5 %	2.5
Grain	BESTMALZ - Best Pilsen	0.25 kg (4.6%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	0.2 kg (3.7%)	80.5 %	8
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (9.2%)	82 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	30 min	9.3 %
Boil	Challenger	10 g	50 min	7 %
Boil	junga	10 g	10 min	11.1 %
Dry Hop	Cascade	33 g	3 day(s)	9.3 %

### 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 S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao orange peel	50 g	Boil	50 min
Flavor	Bitter Orange Peel50	50 g	Boil	50 min