

Mountain IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.6 kg (86.7%) | 80 % | 8.5 |
| Grain | Cara Blonde - Castle Malting | 0.4 kg (13.3%) | 78 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 13.6 % |
| Boil | Mosaic | 8 g | 30 min | 12.5 % |
| Boil | Chinook | 10 g | 20 min | 11.1 % |

Yeasts

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