

IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **6.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (96%)	80 %	5
Grain	Fawcett - Pale Crystal	0.25 kg (4%)	72.8 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinnok	10 g	100 min	11.1 %
Boil	Chinook	40 g	60 min	11.1 %
Aroma (end of boil)	Fuggles	16 g	5 min	5.2 %
Aroma (end of boil)	East Kent Goldings	33 g	5 min	5.4 %
Whirlpool	Fuggles	16 g	30 min	1 %
Whirlpool	East Kent Goldings	33 g	30 min	1 %
Dry Hop	Fuggles	16 g	5 day(s)	5.2 %
Dry Hop	East Kent Goldings	33 g	5 day(s)	5.4 %