

## IPA DOM

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **4.6**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **100 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (91.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%)  | 85 %  | 4   |

### Hops

| Use for    | Name                   | Amount | Time     | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 12 g   | 70 min   | 12.5 %     |
| Boil       | Equinox                | 5 g    | 10 min   | 13.1 %     |
| Boil       | Motueka                | 10 g   | 10 min   | 8 %        |
| Boil       | Waimea                 | 5 g    | 10 min   | 17 %       |
| Whirlpool  | Equinox                | 25 g   | 1 min    | 13.1 %     |
| Whirlpool  | Motueka                | 30 g   | 1 min    | 8 %        |
| Dry Hop    | Equinox                | 30 g   | 4 day(s) | 13.1 %     |
| Dry Hop    | Motueka                | 50 g   | 4 day(s) | 7 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |