# India Pale Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **156**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pale Ale | 4.5 kg *(90%)* | --- % | 7 |
| Grain | Monachijski typ II | 0.5 kg *(10%)* | --- % | 22 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Sorachi Ace | 20 g | 60 min | 12.5 % |
| Boil | Simcoe | 20 g | 60 min | 13.1 % |
| Boil | Sorachi Ace | 10 g | 40 min | 12.5 % |
| Boil | Simcoe | 10 g | 40 min | 13.1 % |
| Boil | Citra | 10 g | 40 min | 13.5 % |
| Boil | Azacca | 10 g | 40 min | 14 % |
| Boil | Sorachi Ace | 20 g | 15 min | 12.5 % |
| Boil | Simcoe | 10 g | 15 min | 13.1 % |
| Boil | Citra | 20 g | 15 min | 13.5 % |
| Boil | Azacca | 40 g | 15 min | 14 % |
| Dry Hop | Simcoe | 10 g | 14 day(s) | 13.1 % |
| Dry Hop | Citra | 20 g | 14 day(s) | 13.5 % |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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