

## IPA - #07 - 5.9%

Author: SK

Type: All Grain

IBU : 64 (Tinseth)  
BU/GU : 1.07  
Color : 8 SRM  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 14.7 °P  
Original Gravity : 14.6 °P  
Final Gravity : 3.8 °P

### Fermentables (11 kg)

8.5 kg - BEST Pale Ale 3 SRM (77.3%)  
1 kg - BEST Vienna 4.1 SRM (9.1%)  
1 kg - Caramel Hell 15 SRM (9.1%)  
500 g - Melanoidin 35.5 SRM (4.6%)

### Hops (350 g)

60 min - 80 g - Centennial - 8.7% (37 IBU)  
30 min - 50 g - Cascade - 6.3% (13 IBU)  
30 min - 20 g - Centennial - 8.7% (7 IBU)  
5 min - 50 g - Citra - 12.8% (7 IBU)

### Dry Hops

3 days - 150 g - Citra - 12.8%

### Miscellaneous

Mash - 10 ml - Lactic Acid 80%  
10 min - Boil - 0.5 g - Servomyces

### Yeast

26 g - Lallemend (LalBrew) American West Coas...

### Brew Monk 40L

Batch Size : 41 L  
Boil Size : 45 L  
Post-Boil Vol : 45.31 L

Mash Water : 35.5 L  
Sparge Water : 22 L  
Sparge Water Temp : 76 °C  
Boil Time : 60 min  
Total Water : 57.5 L

Brewhouse Efficiency: 76.2%  
Mash Efficiency: 80.8%

### Mash Profile

High fermentability plus mash out  
65 °C - 60 min - Mash 1  
67 °C - 15 min - Mash 2  
72 °C - 10 min - Mash 3  
77 °C - 0 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 7 days - Primary  
20 °C - 5 days - Secondary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 SRM