

# John doe

- Gravity **10.2 BLG**
- ABV ---
- IBU **38**
- SRM **6.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **12 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **12 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.25 kg (88.2%) | 85 %  | 7   |
| Grain | Weyermann - Caraamber     | 0.3 kg (11.8%)  | 75 %  | 65  |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Flyer           | 11 g   | 55 min   | 9.8 %      |
| Boil    | Sovereign       | 15 g   | 30 min   | 6.1 %      |
| Boil    | Fusion UK       | 15 g   | 5 min    | 4.57 %     |
| Dry Hop | English Golding | 20 g   | 3 day(s) | 4.8 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 250 ml | ---        |