

#30 French PA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (66.7%)	82 %	4
Grain	Cara-Pils/Dextrine	0.3 kg (5.3%)	72 %	4
Grain	Caramel/Crystal Malt - 15L	0.2 kg (3.5%)	75 %	25
Grain	Viking Wheat Malt	0.8 kg (14%)	83 %	5
Sugar	Corn Sugar (Dextrose)	0.2 kg (3.5%)	100 %	0
Grain	Oats, Flaked	0.4 kg (7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	10.5 %
Boil	Experimental GR 50	30 g	5 min	6.1 %
Boil	Experimental GJ 2	20 g	5 min	5.8 %
Boil	Experimental GS10	20 g	5 min	7 %
Dry Hop	Experimental P 10/9	50 g	4 day(s)	5.8 %
Dry Hop	Experimental GJ 2	30 g	4 day(s)	5.8 %
Dry Hop	Experimental GS10	30 g	4 day(s)	7 %
Dry Hop	Experimental GR 50	20 g	4 day(s)	6.1 %

Yeasts

Recipe has been printed via **BREWNES.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