

# IPA\_melano

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (80%) | 80 %  | 7   |
| Grain | Melanoiden Malt        | 1 kg (20%) | 80 %  | 39  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 15 g   | 60 min | 10.6 %     |
| Boil    | Cascade    | 15 g   | 15 min | 6.6 %      |
| Boil    | Centennial | 15 g   | 15 min | 10.5 %     |
| Boil    | Mosaic     | 15 g   | 15 min | 11.4 %     |
| Boil    | Cascade    | 15 g   | 5 min  | 6.6 %      |
| Boil    | Centennial | 15 g   | 5 min  | 10.5 %     |
| Boil    | Mosaic     | 15 g   | 5 min  | 11.4 %     |