

## summer ipa

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- Gravity **13.9 BLG**
- ABV ---
- IBU **38**
- SRM **5.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	4.5 kg (81.8%)	80 %	7
Grain	Briess - Wheat Malt, White	0.5 kg (9.1%)	85 %	5
Grain	Briess - 2 Row Carapils Malt	0.5 kg (9.1%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	mosaic	20 g	10 min	12 %
Boil	Mosaic	30 g	4 min	12 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %

### Yeasts

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