

# German ALE #1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.4 %
Boil	Hallertau Blanc	60 g	15 min	8.7 %
Aroma (end of boil)	Huell Melon	30 g	0 min	7.5 %
Dry Hop	Hallertau Blanc	30 g	4 day(s)	11 %
Dry Hop	Huell Melon	60 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale