

38L

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **52.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

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

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **52.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	8 kg (100%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	65 min	12 %
Aroma (end of boil)	Citra	20 g	20 min	12 %
Whirlpool	Citra	80 g	0 min	12 %
Dry Hop	Citra	200 g	5 day(s)	12 %