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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.