

## dme

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.3 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**

### Mash step by step

- Heat up **1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type        | Name                      | Amount        | Yield | EBC |
|-------------|---------------------------|---------------|-------|-----|
| Dry Extract | Briess DME - Golden Light | 2 kg (80%)    | 95 %  | 8   |
| Grain       | Briess - Carapils Malt    | 0.25 kg (10%) | 74 %  | 3   |
| Sugar       | Corn Sugar (Dextrose)     | 0.25 kg (10%) | 100 % | 0   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 10 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 10 g   | 10 min   | 10 %       |
| Dry Hop             | Citra  | 100 g  | 5 day(s) | 12 %       |