American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.6 kg *(100%)*	83 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8.66 g	60 min	11.2 %
Whirlpool	Equinox	30 g	20 min	13.1 %
Whirlpool	Centennial	30 g	20 min	10.5 %