

## #6\_20\_hopitUSA\_take1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (85.5%)	80 %	8
Grain	Carahell	0.85 kg (14.5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.1 %
Boil	Simcoe	15 g	20 min	12.1 %
Boil	Centennial	25 g	15 min	9.4 %
Whirlpool	Centennial	25 g	10 min	9.4 %
Whirlpool	Simcoe	25 g	10 min	12.1 %
Dry Hop	Centennial	30 g	4 day(s)	9.4 %
Dry Hop	Simcoe	35 g	4 day(s)	12.1 %
Dry Hop	Citra	30 g	4 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.5 g	Boil	10 min