

#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 |