

# ALPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **5.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (65.2%)	80 %	7
Grain	Pilsner (2 Row) Ger	1 kg (21.7%)	81 %	4
Grain	Carahell	0.6 kg (13%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	45 g	60 min	6 %
Boil	Bramling	15 g	15 min	6 %
Boil	Bramling	10 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar