

# Colin San fernando

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **113**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **55 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **55 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.7 kg (73.6%)	80 %	6
Grain	Briess - Pilsen Malt	0.7 kg (19.1%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.27 kg (7.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	19 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	45 min	15.5 %
Boil	Mosaic	12 g	15 min	8.8 %
Boil	Citra	10 g	15 min	14.6 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Centennial	14 g	15 min	10.5 %
Boil	Cascade	20 g	15 min	6.2 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Centennial	15 g	4 day(s)	10.5 %
Dry Hop	Mandarina Bavaria	10 g	4 day(s)	10 %

Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Mosaic	5 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis