

Digital IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **55.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **37.9 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilsner (2 Row) Ger | 5.2 kg (53.6%) | 81 % | 4 |
| Grain | Briess - Vienna Malt | 4 kg (41.2%) | 77.5 % | 7 |
| Grain | Briess - Carapils Malt | 0.5 kg (5.2%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Cascade | 42 g | 60 min | 6 % |
| Aroma (end of boil) | Motueka | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 15 min | 11 % |
| Whirlpool | Motueka | 30 g | 0 min | 7 % |
| Whirlpool | Nelson Sauvín | 30 g | 0 min | 11 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |
| Dry Hop | Motueka | 50 g | 4 day(s) | 7 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protofloc | 5 g | Boil | 15 min |