

# Digital ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **3.5**
- 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 **56.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **40.3 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger          | 4.5 kg (54.9%) | 81 %  | 4   |
| Grain | Vienna Malt                  | 3.2 kg (39%)   | 78 %  | 8   |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (6.1%)  | 75 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 30 g   | 60 min   | 12 %       |
| Boil                | Citra    | 30 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra    | 30 g   | 5 min    | 12 %       |
| Whirlpool           | Amarillo | 100 g  | 0 min    | 9.5 %      |
| Dry Hop             | Citra    | 100 g  | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe   | 100 g  | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | protofloc      | 5 g | Boil | 15 min |
| Other  | nutrient blend | 3 g | Boil | 15 min |