

## Here I Go Again

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **79**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount     | Yield  | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | Pale Malt (2 Row) UK       | 3 kg (60%) | 78 %   | 6   |
| Grain | Briess - Pilsen Malt       | 1 kg (20%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 1 kg (20%) | 85 %   | 5   |

### Hops

| Use for | Name                   | Amount | Time      | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min    | 15.5 %     |
| Boil    | Mandarina Bavaria      | 10 g   | 60 min    | 10 %       |
| Boil    | Mandarina Bavaria      | 20 g   | 15 min    | 10 %       |
| Boil    | Mandarina Bavaria      | 10 g   | 5 min     | 10 %       |
| Dry Hop | Mandarina Bavaria      | 60 g   | 10 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |