

# Mike

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- Gravity **13.1 BLG**
- ABV ---
- IBU **92**
- SRM **5**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.7 kg (68%)	85 %	7
Grain	Viking Pale Ale malt	0.7 kg (28%)	80 %	5
Grain	Carahell	0.1 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	5 min	7.1 %
Boil	Citra	10 g	35 min	12 %
Boil	Centennial	15 g	35 min	10.5 %
Boil	Centennial	15 g	60 min	10.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis