

my first

- Gravity **17.3 BLG**
- ABV ---
- IBU **73**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Briess - Carapils Malt	0.2 kg (6.7%)	74 %	3
Grain	Carared	0.2 kg (6.7%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	15 min	12 %
Boil	Cascade	20 g	70 min	6.7 %
Boil	Chinook	10 g	70 min	12 %
Dry Hop	Cascade	10 g	75 day(s)	6.7 %
Dry Hop	Citra	30 g	75 day(s)	13.5 %

Yeasts

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