

New ipa

- Gravity **16.4 BLG**
- ABV ---
- IBU **10**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

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

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (60%) | 81 % | 5 |
| Grain | Barley, Flaked | 0.35 kg (7%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.7 kg (14%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.7 kg (14%) | 77 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 0.25 kg (5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Centennial | 45 g | 10 min | 10.5 % |
| Whirlpool | Citra | 45 g | 0 min | 12 % |
| Dry Hop | Citra | 45 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 45 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |