

# OutMeal Ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **47 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **47C**
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (57.1%)	80.5 %	6
Grain	Płatki owsiane	1 kg (28.6%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (14.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Simcoe	15 g	25 min	13.2 %
Dry Hop	Simcoe	35 g	2 day(s)	13.2 %

## Yeasts

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