

Reno IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **76**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (52.6%) | 80 % | 7 |
| Grain | Carahell | 1 kg (10.5%) | 77 % | 26 |
| Grain | Weyermann - Melanoiden Malt(N) | 1 kg (10.5%) | 81 % | 53 |
| Adjunct | Pulpa Mango | 1.5 kg (15.8%) | 20 % | --- |
| Grain | Monachijski (N) | 1 kg (10.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 50 g | 15 min | 12.4 % |
| Boil | Centennial | 30 g | 15 min | 10.5 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Chinook | 30 g | 15 min | 13 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |

Yeasts

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