

ROCK COTTAGE JUICY IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (80%)	78 %	6
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Simpsons - Golden Naked Oats	0.5 kg (10%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	5 min	13.2 %
Whirlpool	Styrian Golding	28 g	60 min	3.6 %
Whirlpool	Citra	28 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	15 ml	Wyeast Labs