

ALE Sparrow

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **92**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconer's Flight	30 g	15 min	11.3 %
Boil	Falconer's Flight	20 g	60 min	11.3 %
Aroma (end of boil)	Falconer's Flight	20 g	5 min	11.3 %
Whirlpool	Falconer's Flight	20 g	0 min	11.3 %
Dry Hop	Falconer's Flight	30 g	4 day(s)	11.3 %

Yeasts

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