

# BREWDOG DEAD PONY CLUB

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **13**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **5 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 3 kg (78.9%)   | 81 %  | 6   |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (5.3%)  | 75 %  | 160 |
| Grain | Simpsons - Caramalt Light  | 0.6 kg (15.8%) | 76 %  | 30  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 5 g    | 0 min    | 13.2 %     |
| Boil    | Citra  | 5 g    | 0 min    | 12 %       |
| Boil    | Simcoe | 5 g    | 35 min   | 13.2 %     |
| Boil    | Citra  | 5 g    | 35 min   | 12 %       |
| Dry Hop | Simcoe | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Citra  | 75 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic | 60 g   | 3 day(s) | 10 %       |

## Yeasts

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