

Digital IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **55.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **37.9 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5.2 kg (53.6%)	81 %	4
Grain	Briess - Vienna Malt	4 kg (41.2%)	77.5 %	7
Grain	Briess - Carapils Malt	0.5 kg (5.2%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	42 g	60 min	6 %
Aroma (end of boil)	Motueka	20 g	15 min	7 %
Aroma (end of boil)	Nelson Sauvín	20 g	15 min	11 %
Whirlpool	Motueka	30 g	0 min	7 %
Whirlpool	Nelson Sauvín	30 g	0 min	11 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %
Dry Hop	Motueka	50 g	4 day(s)	7 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min