

dme27

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.3 liter(s)**

Steps

- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **1.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|-----------------|-------|-----|
| Dry Extract | Briess DME - Golden Light | 3 kg (63.5%) | 95 % | 8 |
| Grain | Cara Gold | 0.45 kg (9.5%) | 75 % | 120 |
| Dry Extract | Dry Extract (DME) - Wheat | 1 kg (21.2%) | 95 % | 16 |
| Sugar | Corn Sugar (Dextrose) | 0.275 kg (5.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Galaxy | 80 g | 0 min | 15 % |
| Dry Hop | Galaxy | 100 g | 5 day(s) | 15 % |