

Garage Sale IPA 15,7BLG

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.76 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Viking Wheat Malt	2 kg (31.7%)	83 %	5
Grain	Płatki pszeniczne	0.8 kg (12.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	29 g	60 min	13.5 %
Boil	Cascade	25 g	10 min	6.9 %
Aroma (end of boil)	Cascade	25 g	0 min	6.9 %
Dry Hop	Ekuanot	100 g	4 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
london fog	Ale	Slant	330 ml	FM

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min

Spice	Aframom Madagaskarski	5 g	Boil	10 min
-------	--------------------------	-----	------	--------