

# 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<br>Madagaskarski | 5 g | Boil | 10 min |
|-------|--------------------------|-----|------|--------|