

garbage ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **7.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (88.9%)	81 %	6
Grain	Weyermann - Melanoiden Malt	0.1 kg (2.2%)	81 %	80
Grain	Simpsons - Caramalt	0.4 kg (8.9%)	76 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Tomyski	25 g	60 min	3.8 %
Aroma (end of boil)	Tomyski	25 g	1 min	3.8 %
Aroma (end of boil)	East Kent Goldings	40 g	1 min	4.7 %
Aroma (end of boil)	Fuggles	58 g	1 min	5 %
Dry Hop	zula	100 g	3 day(s)	7 %
Boil	lunga	10 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast west yorkshire ale	Ale	Slant	300 ml	---