

Home alone IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **55 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **55 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (57.1%)	81 %	6
Grain	Briess - Wheat Malt, White	1.5 kg (42.9%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	25 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	25 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand