

# IPA\_munich

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **10.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Munich Malt 10L	5 kg (90.9%)	77 %	20
Grain	Weyermann - Carawheat	0.5 kg (9.1%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	30 min	13.3 %
Boil	citra	10 g	30 min	13.4 %
Boil	Mandarina Bavaria	20 g	15 min	7.5 %
Boil	Cascade	20 g	15 min	8.1 %
Boil	Mandarina Bavaria	30 g	5 min	7.5 %