

New ipa

- Gravity **16.4 BLG**
- ABV ---
- IBU **10**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (60%)	81 %	5
Grain	Barley, Flaked	0.35 kg (7%)	70 %	4
Grain	Oats, Flaked	0.7 kg (14%)	80 %	2
Grain	Wheat, Flaked	0.7 kg (14%)	77 %	4
Sugar	Corn Sugar (Dextrose)	0.25 kg (5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	45 g	10 min	10.5 %
Whirlpool	Citra	45 g	0 min	12 %
Dry Hop	Citra	45 g	2 day(s)	12 %
Dry Hop	Centennial	45 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis