

# Preston Star IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.7 kg (78.3%)	83 %	3.4
Grain	Weyermann - Light Munich Malt	0.68 kg (11.3%)	82 %	21.5
Grain	Barley, Flaked	0.227 kg (3.8%)	70 %	3.3
Grain	Biscuit Malt	0.227 kg (3.8%)	79 %	50
Grain	Briess - Munich Malt 10L	0.17 kg (2.8%)	77 %	28

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	28 g	60 min	8.5 %
Boil	Citra	14 g	15 min	12 %
Boil	Galaxy	14 g	5 min	15 %
Boil	Mosaic	14 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis