

# 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  |