

Small Fresh Squeeze IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

- Temp **65.6 C**, Time **60 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Light	2.04 kg (47.5%)	95 %	16
Grain	Pale Malt (2 Row) US	1.13 kg (26.3%)	79 %	4
Grain	Briess - Munich Malt 10L	0.79 kg (18.4%)	77 %	20
Grain	Caramel/Crystal Malt - 40L	0.34 kg (7.9%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	14.17 g	60 min	13 %
Boil	Citra	28.35 g	15 min	12 %
Boil	Mosaic	14.17 g	15 min	10 %
Aroma (end of boil)	Citra	28.35 g	10 min	12 %
Dry Hop	Citra	28.35 g	5 day(s)	12 %
Dry Hop	Mosaic	28.35 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	29.6 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	28.35 g	Boil	10 min