

# Digital ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4.5 kg (54.9%)	81 %	4
Grain	Vienna Malt	3.2 kg (39%)	78 %	8
Grain	Briess - 2 Row Carapils Malt	0.5 kg (6.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	100 g	0 min	12 %
Dry Hop	Citra	200 g	3 day(s)	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	25 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	protofloc	5 g	Boil	15 min
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