

# BREWDOG DEAD PONY CLUB

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **13**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **5 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (78.9%)	81 %	6
Grain	Caramel/Crystal Malt - 20L	0.2 kg (5.3%)	75 %	160
Grain	Simpsons - Caramalt Light	0.6 kg (15.8%)	76 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	0 min	13.2 %
Boil	Citra	5 g	0 min	12 %
Boil	Simcoe	5 g	35 min	13.2 %
Boil	Citra	5 g	35 min	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	75 g	3 day(s)	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	SAFALE