

## D ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **7 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **37.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **37.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.3 kg (51.6%)	80.5 %	2
Grain	Munich Malt	2.8 kg (43.8%)	80 %	18
Grain	Weyermann - Carapils	0.3 kg (4.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Nelson Sauvignon	15 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvignon	15 g	5 min	11 %
Whirlpool	Motueka	80 g	0 min	7 %
Dry Hop	Nelson Sauvignon	70 g	3 day(s)	11 %

### Yeasts

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