

## dme

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.3 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**

### Mash step by step

- Heat up **1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Golden Light	2 kg (80%)	95 %	8
Grain	Briess - Carapils Malt	0.25 kg (10%)	74 %	3
Sugar	Corn Sugar (Dextrose)	0.25 kg (10%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %