

## Here I Go Again

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **79**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (60%)	78 %	6
Grain	Briess - Pilsen Malt	1 kg (20%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (20%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Mandarina Bavaria	10 g	60 min	10 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Boil	Mandarina Bavaria	10 g	5 min	10 %
Dry Hop	Mandarina Bavaria	60 g	10 day(s)	10 %

### Yeasts

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