

ipa39+19

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **8 %**
- Size with trub loss **68.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **84.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

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

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **65.7 liter(s)** of **76C** water or to achieve **84.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 8.5 kg (73.9%) | 81 % | 6 |
| Dry Extract | Briess DME - Golden Light | 3 kg (26.1%) | 95 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 51 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 51 g | 15 min | 12 % |
| Whirlpool | Citra | 150 g | 0 min | 12 % |
| Dry Hop | Citra | 150 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

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