

# nut ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	colorado pale ale	8 kg (100%)	79 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Southern promise	15 g	10 min	11.1 %
Aroma (end of boil)	Southern promise	15 g	5 min	11.1 %
Aroma (end of boil)	Southern star	15 g	10 min	15.8 %
Aroma (end of boil)	Southern star	15 g	5 min	15.8 %
Dry Hop	Southern promise	20 g	7 day(s)	11.1 %
Dry Hop	Southern star	20 g	7 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	afraon madagaskarski	20 g	Boil	10 min