

test#1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.88 kg (44.7%)	80 %	5
Grain	Simpsons - Golden Promise	2.36 kg (36.6%)	81 %	4
Grain	Weyermann - Carapils	0.65 kg (10.1%)	78 %	4
Grain	Melanoiden Malt	0.4 kg (6.2%)	80 %	39
Sugar	Corn Sugar (Dextrose)	0.15 kg (2.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	12 %
Boil	Cascade	20 g	20 min	6 %
Boil	Cascade	25 g	10 min	6 %
Boil	Chinook	20 g	10 min	11.2 %
Boil	Columbus	5 g	10 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1504.71 g	Safale
Safbrew WB-06	Wheat	Dry	81.78 g	Safbrew
Safbrew T-58	Ale	Dry	49.06 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	95 min

Water Agent	gips	2 g	Boil	60 min
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