

## #8\_20\_hopitUSA\_take2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (42.7%)	81 %	4
Grain	Castle Pale Ale	2.5 kg (42.7%)	80 %	8
Grain	Caramel Pils	0.85 kg (14.5%)	75 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12.8 %
Boil	Mosaic	15 g	20 min	10.3 %
Boil	Citra	25 g	15 min	12.8 %
Whirlpool	Citra	25 g	10 min	12.8 %
Whirlpool	Mosaic	25 g	10 min	10.3 %
Dry Hop	Citra	40 g	4 day(s)	12.8 %
Dry Hop	Mosaic	50 g	4 day(s)	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.5 g	Boil	10 min