

# Colin San fernando

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **113**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **55 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **55 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK       | 2.7 kg (73.6%) | 80 %   | 6   |
| Grain | Briess - Pilsen Malt       | 0.7 kg (19.1%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 0.27 kg (7.4%) | 85 %   | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 19 g   | 60 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 6 g    | 45 min   | 15.5 %     |
| Boil    | Mosaic                 | 12 g   | 15 min   | 8.8 %      |
| Boil    | Citra                  | 10 g   | 15 min   | 14.6 %     |
| Boil    | Amarillo               | 15 g   | 15 min   | 9.5 %      |
| Boil    | Centennial             | 14 g   | 15 min   | 10.5 %     |
| Boil    | Cascade                | 20 g   | 15 min   | 6.2 %      |
| Dry Hop | Cascade                | 15 g   | 4 day(s) | 6 %        |
| Dry Hop | Centennial             | 15 g   | 4 day(s) | 10.5 %     |
| Dry Hop | Mandarina Bavaria      | 10 g   | 4 day(s) | 10 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 10 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic   | 5 g  | 4 day(s) | 10 %  |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |