

DWCIPA PINTA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **112**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **60 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (50%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Heidelberg | 5 kg (50%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 25 g | 10 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Whirlpool | Citra | 50 g | 20 min | 12 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13.2 % |
| Whirlpool | Amarillo | 50 g | 20 min | 9.5 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| US-05 | Ale | Slant | 400 ml | --- |
|-------|-----|-------|--------|-----|