

Garage Sale IPA 15,7BLG

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.76 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (31.7%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.8 kg (12.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 29 g | 60 min | 13.5 % |
| Boil | Cascade | 25 g | 10 min | 6.9 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6.9 % |
| Dry Hop | Ekuanot | 100 g | 4 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| london fog | Ale | Slant | 330 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|--------------------------|-----|------|--------|
| Spice | Aframom Madagaskarski | 5 g | Boil | 10 min |
|-------|--------------------------|-----|------|--------|