

# Gotnh

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **64**
- SRM **15.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	2 kg (53.3%)	78 %	18
Grain	Amber Malt	0.5 kg (13.3%)	75 %	43
Grain	Rye Malt	0.25 kg (6.7%)	63 %	10
Grain	Biscuit Malt	1 kg (26.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	25 g	30 min	14 %
Aroma (end of boil)	Azacca	25 g	5 min	14 %
Dry Hop	Lotus	50 g	10 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	100 ml	Wyeast Labs