

# Hello World

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **25 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	55 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	55 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	sulfate	5 g	Boil	33 min

## Notes

- Eloo  
*Jun 8, 2018, 12:40 PM*
- Rarr!  
*Jun 8, 2018, 12:40 PM*