

IPA_melano

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **6.7**

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 **8 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (80%) | 80 % | 7 |
| Grain | Melanoiden Malt | 1 kg (20%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10.6 % |
| Boil | Cascade | 15 g | 15 min | 6.6 % |
| Boil | Centennial | 15 g | 15 min | 10.5 % |
| Boil | Mosaic | 15 g | 15 min | 11.4 % |
| Boil | Cascade | 15 g | 5 min | 6.6 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |
| Boil | Mosaic | 15 g | 5 min | 11.4 % |