

# ipa39+19

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **8 %**
- Size with trub loss **68.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **84.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **65.7 liter(s)** of **76C** water or to achieve **84.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	8.5 kg (73.9%)	81 %	6
Dry Extract	Briess DME - Golden Light	3 kg (26.1%)	95 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	51 g	60 min	12 %
Aroma (end of boil)	Citra	51 g	15 min	12 %
Whirlpool	Citra	150 g	0 min	12 %
Dry Hop	Citra	150 g	3 day(s)	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min