

# Reno IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **76**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (52.6%)	80 %	7
Grain	Carahell	1 kg (10.5%)	77 %	26
Grain	Weyermann - Melanoiden Malt(N)	1 kg (10.5%)	81 %	53
Adjunct	Pulpa Mango	1.5 kg (15.8%)	20 %	---
Grain	Monachijski (N)	1 kg (10.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	15 min	12.4 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Chinook	30 g	15 min	13 %
Boil	Simcoe	30 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---