

Sapkoepkiistrapony

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	17 kg (100%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	11.8 %
Boil	Citra	40 g	45 min	12.3 %
Boil	Mosaic	40 g	30 min	11.8 %
Boil	Citra	40 g	20 min	12.3 %
Boil	Mosaic	40 g	15 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale