Barbe Rouge SH IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3 kg *(50%)*	81 %	4
Grain	Mep@Wheat	3 kg *(50%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Barbe Rouge	100 g	20 min	6.6 %
Dry Hop	Barbe Rouge	200 g	2 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar