

## dme27

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.3 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**

### Mash step by step

- Heat up **1.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Golden Light	3 kg (63.5%)	95 %	8
Grain	Cara Gold	0.45 kg (9.5%)	75 %	120
Dry Extract	Dry Extract (DME) - Wheat	1 kg (21.2%)	95 %	16
Sugar	Corn Sugar (Dextrose)	0.275 kg (5.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Whirlpool	Galaxy	80 g	0 min	15 %
Dry Hop	Galaxy	100 g	5 day(s)	15 %