

# German ALE #1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Marynka         | 40 g   | 60 min   | 7.4 %      |
| Boil                | Hallertau Blanc | 60 g   | 15 min   | 8.7 %      |
| Aroma (end of boil) | Huell Melon     | 30 g   | 0 min    | 7.5 %      |
| Dry Hop             | Hallertau Blanc | 30 g   | 4 day(s) | 11 %       |
| Dry Hop             | Huell Melon     | 60 g   | 4 day(s) | 7.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |