

OutMeal Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **47 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **47C**
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2 kg (57.1%) | 80.5 % | 6 |
| Grain | Płatki owsiane | 1 kg (28.6%) | 85 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (14.3%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Mash | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Whirlpool | Simcoe | 15 g | 25 min | 13.2 % |
| Dry Hop | Simcoe | 35 g | 2 day(s) | 13.2 % |

Yeasts

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