

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 |