# New ipa

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- Gravity **16.4 BLG**
- ABV **---**
- IBU **10**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pilsner Malt | 3 kg *(60%)* | 81 % | 5 |
| Grain | Barley, Flaked | 0.35 kg *(7%)* | 70 % | 4 |
| Grain | Oats, Flaked | 0.7 kg *(14%)* | 80 % | 2 |
| Grain | Wheat, Flaked | 0.7 kg *(14%)* | 77 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 0.25 kg *(5%)* | 100 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Whirlpool | Centennial | 45 g | 10 min | 10.5 % |
| Whirlpool | Citra | 45 g | 0 min | 12 % |
| Dry Hop | Citra | 45 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 45 g | 2 day(s) | 10.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |