

# American staffordshire terier

- Gravity **15 BLG**
- ABV ---
- IBU **97**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (18.2%)	81 %	4
Grain	Strzegom Pale Ale	4 kg (72.7%)	78 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (9.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Citra	15 g	60 min	13.5 %
Boil	Amarillo	20 g	20 min	8.9 %
Boil	Citra	25 g	20 min	13.5 %
Boil	Amarillo	30 g	5 min	8.9 %
Boil	Cascade	50 g	5 min	7.3 %
Boil	Simcoe	50 g	5 min	11.7 %
Dry Hop	Centennial	50 g	10 day(s)	8.5 %
Dry Hop	Citra	50 g	10 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Mash	75 min