

# Antypody

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 2 kg (62.5%)  | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 1 kg (31.3%)  | 80 %  | 4   |
| Grain | Płatki owsiane             | 0.2 kg (6.3%) | 60 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Ella (AUS) | 15 g   | 60 min   | 14.6 %     |
| Dry Hop             | Wai-iti    | 30 g   | 3 day(s) | 1.4 %      |
| Aroma (end of boil) | Taiheke    | 10 g   | 0 min    | 6.7 %      |
| Dry Hop             | Taiheke    | 20 g   | 3 day(s) | 6.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10.5 g | Fermentis  |