

Arturito

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (22.6%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 4 kg (60.2%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.3%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.3 kg (4.5%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.7 kg (10.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Strata | 20 g | 60 min | 15.3 % |
| Aroma (end of boil) | Strata | 10 g | 15 min | 15.3 % |
| Aroma (end of boil) | Strata | 20 g | 5 min | 15.3 % |
| Dry Hop | Strata | 50 g | 2 day(s) | 15.3 % |
| Dry Hop | Wai-iti | 100 g | 2 day(s) | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 309 ml | Fermentum Mobile |