

# Born To Be Cool

- Gravity **14.7 BLG**
- ABV ---
- IBU **78**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (67.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (19.2%)	80 %	6
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Carahell	0.2 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	55 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	20 g	0 min	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	10 g	0 day(s)	13.2 %
Dry Hop	Citra	10 g	0 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wyszła 13  
Zeszło do 3,5  
95g glukozy na 15,5  
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