

## Glacier-palisade

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Briess - Carapils Malt	0.5 kg (8.3%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	30 g	30 min	7.5 %
Boil	Glacier	30 g	60 min	5.5 %
Boil	Palisade	20 g	10 min	7.5 %
Boil	Glacier	20 g	10 min	5.5 %
Dry Hop	Glacier	50 g	6 day(s)	5.5 %
Dry Hop	Palisade	50 g	6 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	65 ml	Fermentis