

San Junipero

- Gravity **15.4 BLG**
- ABV ---
- IBU **63**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **83 %**
- 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 | Viking Pale Ale malt | 4.5 kg (86.5%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.7 kg (13.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Southern Passion | 40 g | 60 min | 11.7 % |
| Boil | Southern Passion | 30 g | 10 min | 11.7 % |
| Dry Hop | Southern Passion | 80 g | 5 day(s) | 11.7 % |

Yeasts

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