

# Tomahawk

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.5 %
Boil	Centennial	30 g	15 min	9.7 %
Aroma (end of boil)	Fusion UK	30 g	5 min	6.4 %
Dry Hop	Equinox	30 g	5 day(s)	13.4 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

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