

# XYZ

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **74 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **0 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	60 min	12.3 %
Boil	Motueka	60 g	10 min	5.4 %
Boil	Wai-iti	70 g	10 min	2.5 %
Dry Hop	Motueka	40 g	3 day(s)	5.4 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	Safale