

# yamame

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- Gravity **16.6 BLG**
- ABV ---
- IBU **56**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.2 kg (72.6%)	78 %	6
Grain	Płatki owsiane	0.7 kg (23.1%)	85 %	3
Sugar	laktoza	0.13 kg (4.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	55 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP644 Saccharomyces brux-like Trois	Ale	Liquid	10 ml	---