

Born To Be Free

- Gravity **12.9 BLG**
- ABV ---
- IBU **57**
- SRM **7.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Ruby Castlemalting	0.25 kg (5.3%)	85 %	50
Grain	Weyermann - Pale Ale Malt	2.5 kg (52.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (42.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	27 g	55 min	11.2 %
Boil	Chinook	9 g	35 min	11.2 %
Boil	Ahtanum	17 g	10 min	3.4 %
Boil	Enigma (AUS)	15 g	10 min	17.2 %
Boil	WAI-ITI	15 g	5 min	4.1 %
Dry Hop	Enigma (AUS)	35 g	5 day(s)	17.2 %
Dry Hop	Nelson Sauvign	15 g	5 day(s)	4.1 %
Dry Hop	WAI-ITI	35 g	5 day(s)	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Notes

- Po tygodniu zeszło z 13 do 5 BLG
May 9, 2016, 8:07 PM
- 135g glukozy na 19l
May 16, 2016, 9:34 PM