# Izabella

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Płatki pszeniczne | 0.3 kg *(11.5%)* | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg *(11.5%)* | 85 % | 3 |
| Grain | Viking Pale Ale malt | 2 kg *(76.9%)* | 80 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Izabella | 15 g | 60 min | 5.1 % |
| Whirlpool | Izabella | 20 g | 15 min | 5.1 % |
| Dry Hop | Izabella | 65 g | 2 day(s) | 5.1 % |

## Yeasts

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