

## #10 Sharpshooter

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **57**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Whirlpool	Equinox	50 g	0 min	13.1 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %

### Yeasts

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