

#61

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **70**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14.4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (71.4%) | 81 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (23.8%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.2 kg (4.8%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Whirlpool | Citra | 20 g | 20 min | 13.1 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12.6 % |
| Whirlpool | Simcoe | 20 g | 20 min | 14.5 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 13.1 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 12.6 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 1000 ml | White Labs |

Notes

- Drożdże starter
Nov 12, 2020, 9:43 PM