

# atakchmieluwannabe

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (58.8%)	80.5 %	4
Grain	Weyermann - Vienna Malt	2 kg (39.2%)	81 %	8
Grain	Carahell	0.1 kg (2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.3 %
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	Marynka	30 g	1 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Finning	whirflock	0.5 g	Boil	15 min