

# Eevee

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (69.4%)	80 %	7
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (8.3%)	50 %	3
Grain	Płatki owsiane	0.6 kg (8.3%)	50 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	40 g	30 min	12 %
Boil	Sticklebract	30 g	10 min	12 %
Boil	Pacific Jade	20 g	5 min	13 %
Boil	Sticklebract	10 g	5 min	12 %
Boil	Pacific Jade	30 g	0 min	13 %
Dry Hop	Pekko	28 g	12 day(s)	16.8 %
Dry Hop	Azacca	28 g	10 day(s)	14 %
Dry Hop	Belma	28 g	8 day(s)	11.5 %
Dry Hop	Idaho	28 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm55	Ale	Liquid	1000 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	90 min
Water Agent	kwask mlekowy	1 g	Mash	90 min