

# Freelancer

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- Gravity **18 BLG**
- ABV ---
- IBU **91**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	--- %	6
Grain	Strzegom Wiedeński	2 kg (28.6%)	--- %	10
Grain	Weyermann pszeniczny jasny	2 kg (28.6%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	55 min	11.7 %
Boil	Mosaic	30 g	30 min	11.7 %
Boil	Mosaic	30 g	15 min	11.7 %
Boil	Amarillo	30 g	7 min	8.9 %
Dry Hop	Amarillo	20 g	6 day(s)	8.9 %

## Yeasts

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