

# Izabella

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne    | 0.4 kg (10.5%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (10.5%) | 85 %  | 3   |
| Grain | Viking Pale Ale malt | 3 kg (78.9%)   | 80 %  | 5   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Izabella | 20 g   | 60 min   | 5.1 %      |
| Whirlpool | Izabella | 30 g   | 15 min   | 5.1 %      |
| Dry Hop   | Izabella | 100 g  | 2 day(s) | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 15.68 g | Fermentis  |