

# Kevin

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- 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 | Pilzneński                  | 1 kg (21.3%)   | 81 %   | 4   |
| Grain | Weyermann - Pale Ale Malt   | 1 kg (21.3%)   | 85 %   | 7   |
| Grain | Żytni                       | 1.2 kg (25.5%) | 85 %   | 8   |
| Grain | Oats, Flaked                | 0.5 kg (10.6%) | 80 %   | 2   |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (10.6%) | 76.1 % | 0   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (10.6%) | 85 %   | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort          | Citra  | 8 g    | 30 min   | 13.5 %     |
| Boil                | Citra  | 8 g    | 20 min   | 13.5 %     |
| Boil                | Mosaic | 13 g   | 20 min   | 12 %       |
| Boil                | Galaxy | 15 g   | 20 min   | 14.5 %     |
| Aroma (end of boil) | Citra  | 5 g    | 0 min    | 12 %       |
| Aroma (end of boil) | Mosaic | 10 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Galaxy | 10 g   | 0 min    | 15 %       |
| Dry Hop             | Citra  | 5 g    | 4 day(s) | 12 %       |
| Dry Hop             | Citra  | 5 g    | 3 day(s) | 12 %       |
| Dry Hop             | Citra  | 5 g    | 2 day(s) | 12 %       |
| Dry Hop             | Mosaic | 10 g   | 4 day(s) | 10 %       |
| Dry Hop             | Mosaic | 10 g   | 3 day(s) | 10 %       |
| Dry Hop             | Mosaic | 5 g    | 2 day(s) | 10 %       |
| Dry Hop             | Galaxy | 5 g    | 4 day(s) | 15 %       |
| Dry Hop             | Galaxy | 10 g   | 3 day(s) | 15 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Galaxy | 10 g | 2 day(s) | 15 % |
|---------|--------|------|----------|------|

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Flavor | Mango    | 850 g  | Secondary | 7 day(s) |
| Flavor | marakuja | 1000 g | Secondary | 7 day(s) |

### Notes

- Woda Tesco/62% destylowana

4 gramy chlorku sodu

9 gramów gipsu

*Nov 5, 2017, 1:04 PM*