

San Jose

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (94.3%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.3 kg (5.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Amarillo | 12 g | 60 min | 9.5 % |
| Boil | Centennial | 20 g | 25 min | 10.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Amarillo | 11 g | 5 min | 9.5 % |
| Boil | Amarillo | 6 g | 30 min | 9.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 9.5 % |
| Dry Hop | Centennial | 60 g | 5 day(s) | 10.5 % |
| Boil | Amarillo | 5 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |