

## Yello 5

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 %  | 7   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 20 g   | 60 min | 13 %       |
| Boil    | Mosaic | 20 g   | 20 min | 13 %       |
| Boil    | Mosaic | 20 g   | 1 min  | 13 %       |