

American staffordshire terier

- Gravity **15 BLG**
- ABV ---
- IBU **97**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (18.2%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 4 kg (72.7%) | 78 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Citra | 15 g | 60 min | 13.5 % |
| Boil | Amarillo | 20 g | 20 min | 8.9 % |
| Boil | Citra | 25 g | 20 min | 13.5 % |
| Boil | Amarillo | 30 g | 5 min | 8.9 % |
| Boil | Cascade | 50 g | 5 min | 7.3 % |
| Boil | Simcoe | 50 g | 5 min | 11.7 % |
| Dry Hop | Centennial | 50 g | 10 day(s) | 8.5 % |
| Dry Hop | Citra | 50 g | 10 day(s) | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Mash | 75 min |