

Freelancer

- Gravity **18 BLG**
- ABV ---
- IBU **91**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (42.9%) | --- % | 6 |
| Grain | Strzegom Wiedeński | 2 kg (28.6%) | --- % | 10 |
| Grain | Weyermann pszeniczny jasny | 2 kg (28.6%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 40 g | 55 min | 11.7 % |
| Boil | Mosaic | 30 g | 30 min | 11.7 % |
| Boil | Mosaic | 30 g | 15 min | 11.7 % |
| Boil | Amarillo | 30 g | 7 min | 8.9 % |
| Dry Hop | Amarillo | 20 g | 6 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |