

# German Revolution G IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **69**
- SRM **13.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (91.9%)	80 %	35
Grain	Carahell	0.3 kg (8.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Aroma (end of boil)	ariana	20 g	15 min	12 %
Aroma (end of boil)	callista	20 g	15 min	4 %
Aroma (end of boil)	Hallertau Blanc	20 g	15 min	8 %
Aroma (end of boil)	Mandarina Bavaria	20 g	15 min	8 %
Aroma (end of boil)	monroe	20 g	15 min	3 %
Aroma (end of boil)	Yellow Sub	20 g	15 min	6.4 %
Dry Hop	Mandarina Bavaria	15 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	płatki owsiane błyskawiczne	500 g	Boil	60 min