

# Green Hill

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.7**
- 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 **66 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **69 C**, Time **66 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **66 min** at **69C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.3%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (25.9%)	81 %	6
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	14.2 %
Boil	Azacca	10 g	35 min	12.5 %
Boil	Amarillo	10 g	25 min	7.4 %
Aroma (end of boil)	Citra	10 g	15 min	14.2 %
Aroma (end of boil)	Azacca	10 g	10 min	12.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	7.4 %
Whirlpool	Citra	10 g	0 min	14.2 %
Whirlpool	Azacca	10 g	0 min	12.5 %
Whirlpool	Amarillo	10 g	0 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile