

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 |