

Hallertau Blanc IPA by Jouni

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **70**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (66.7%)	82 %	4
Grain	Viking Munich Malt	0.7 kg (11.1%)	78 %	18
Grain	Słód Caramunich Typ II Weyermann	0.7 kg (11.1%)	73 %	120
Grain	Oats, Flaked	0.7 kg (11.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	60 min	9.6 %
Aroma (end of boil)	Hallertau Blanc	50 g	15 min	9.6 %
Dry Hop	Hallertau Blanc	25 g	10 day(s)	9.6 %
Dry Hop	Simcoe	60 g	5 day(s)	11.6 %

Yeasts

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