

# IPA Hot Head

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.3 kg (74.6%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.6%)	80 %	4
Grain	Płatki jęczmienne	0.4 kg (5.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	10 min	9.5 %
Boil	Amarillo	100 g	5 min	9.5 %
Whirlpool	Amarillo	100 g	10 min	9.5 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Chinook	50 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-057 Hot Head	Ale	Liquid	100 ml	Omega Yeast

## Notes

- Oaza  
4gr Epson  
2ml Chlorku wapnia  
8 ml kwasu fosforowego  
*Feb 28, 2021, 11:40 AM*