

# Kevin

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (21.3%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (21.3%)	85 %	7
Grain	Żytni	1.2 kg (25.5%)	85 %	8
Grain	Oats, Flaked	0.5 kg (10.6%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (10.6%)	76.1 %	0
Grain	Weyermann - Pale Wheat Malt	0.5 kg (10.6%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	8 g	30 min	13.5 %
Boil	Citra	8 g	20 min	13.5 %
Boil	Mosaic	13 g	20 min	12 %
Boil	Galaxy	15 g	20 min	14.5 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Dry Hop	Citra	5 g	4 day(s)	12 %
Dry Hop	Citra	5 g	3 day(s)	12 %
Dry Hop	Citra	5 g	2 day(s)	12 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Mosaic	5 g	2 day(s)	10 %
Dry Hop	Galaxy	5 g	4 day(s)	15 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %

Dry Hop	Galaxy	10 g	2 day(s)	15 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	850 g	Secondary	7 day(s)
Flavor	marakuja	1000 g	Secondary	7 day(s)

### Notes

- Woda Tesco/62% destylowana

4 gramy chlorku sodu

9 gramów gipsu

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