

# Old Goat Proper Job

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **6.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.5 liter(s)**
- Total mash volume **3.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3 kg (69%)	78 %	16
Grain	Monachijski	0.25 kg (5.7%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.1 kg (2.3%)	75 %	39
Liquid Extract	Honey	0.5 kg (11.5%)	75 %	2
Grain	Briess - Pilsen Malt	0.5 kg (11.5%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	10 g	60 min	5 %
Boil	Willamette	10 g	30 min	5 %
Aroma (end of boil)	Willamette	20 g	0 min	1 %
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	10 g	30 min	13 %
Aroma (end of boil)	Chinook	8 g	0 min	13 %
Boil	Cascade	13 g	30 min	1 %
Boil	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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