

Vespucci

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (82%)	96 %	4
Grain	Viking Munich Malt	1 kg (16.4%)	87 %	18
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Mosaic	25 g	35 min	10 %
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	15.5 %
Boil	Citra	30 g	50 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	5 min