

Yosemicki Łojant

- Gravity **12.4 BLG**
- ABV ---
- IBU **120**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (95.7%) | 85 % | 7 |
| Grain | Oats, Flaked | 0.25 kg (4.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Warrior | 75 g | 60 min | 14.1 % |
| Boil | Rakau (NZ) | 30 g | 20 min | 10.7 % |
| Whirlpool | Rakau (NZ) | 30 g | 0 min | 10.7 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Rakau (NZ) | 25 g | 5 day(s) | 10.7 % |

Yeasts

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