

# Yuzu IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (55.6%)	85 %	7
Grain	Pilznieński	2 kg (22.2%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (22.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	14.38 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	25 g	Boil	10 min
Flavor	skórka cytryny	37.5 g	Boil	10 min
Flavor	sok yuzu	750 g	Secondary	4 day(s)