

# Amezealand

- Gravity **18.3 BLG**
- ABV ---
- IBU **66**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (82.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Chinook	10 g	15 min	13 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Chinook	10 g	10 min	13 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Chinook	10 g	1 min	13 %
Boil	Centennial	10 g	1 min	10.5 %
Boil	Citra	10 g	1 min	12 %
Boil	Rakau (NZ)	20 g	1 min	9.5 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Rakau (NZ)	30 g	0 min	9.5 %

## Yeasts

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