

# Arturito

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (22.6%)	81 %	4
Grain	Briess - Pale Ale Malt	4 kg (60.2%)	80 %	7
Grain	Strzegom Karmel 150	0.15 kg (2.3%)	75 %	150
Grain	Płatki owsiane	0.3 kg (4.5%)	60 %	3
Grain	Słód owsiany Fawcett	0.7 kg (10.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	20 g	60 min	15.3 %
Aroma (end of boil)	Strata	10 g	15 min	15.3 %
Aroma (end of boil)	Strata	20 g	5 min	15.3 %
Dry Hop	Strata	50 g	2 day(s)	15.3 %
Dry Hop	Wai-iti	100 g	2 day(s)	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	309 ml	Fermentum Mobile