

# Coopery Bastard

- Gravity **12.1 BLG**
- ABV ---
- IBU **62**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **530 liter(s)**
- Trub loss **10 %**
- Size with trub loss **583 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **699.6 liter(s)**

## Mash information

- Mash efficiency **73.5 %**
- Liquor-to-grist ratio **2.35 liter(s) / kg**
- Mash size **292.6 liter(s)**
- Total mash volume **417.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	107.5 kg (86.3%)	80 %	7
Grain	Strzegom Monachijski typ I	12 kg (9.6%)	79 %	16
Grain	Briess - Caracrysal Wheat Malt	5 kg (4%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	500 g	60 min	17 %
Boil	Amarillo	200 g	15 min	9.5 %
Boil	Centennial	200 g	15 min	10.5 %
Boil	Citra	200 g	15 min	12 %
Boil	Amarillo	200 g	10 min	9.5 %
Boil	Centennial	200 g	10 min	10.5 %
Boil	Citra	200 g	10 min	12 %
Boil	Amarillo	200 g	0 min	9.5 %
Boil	Centennial	200 g	0 min	10.5 %
Boil	Citra	200 g	0 min	12 %
Dry Hop	Amarillo	800 g	5 day(s)	9.5 %
Dry Hop	Centennial	800 g	5 day(s)	10.5 %
Dry Hop	Citra	800 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis