

Django

- Gravity **14.3 BLG**
- ABV ---
- IBU **34**
- SRM **5.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (50%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.3 kg (38.3%)	85 %	5
Grain	Rice, Flaked	0.3 kg (5%)	70 %	2
Grain	Oats, Flaked	0.2 kg (3.3%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (3.3%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	12 g	30 min	15.5 %
Boil	Belma	15 g	20 min	9.8 %
Aroma (end of boil)	Sorachi Ace	10 g	7 min	10 %
Whirlpool	Belma	10 g	0 min	9.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	10 g	Mash	60 min
Water Agent	Calcium Chloride	10 g	Mash	60 min
Spice	Trawa Cytrynowa	10 g	Mash	60 min
Spice	Trawa Cytrynowa	10 g	Boil	15 min
Fining	Irish Moss	10 g	Boil	15 min
Spice	Coriander Seeds	10 g	Boil	5 min

Spice	Lemon Peel	10 g	Boil	5 min
Flavor	Bitter Orange Peel	15 g	Boil	5 min