

# GREEN LEADER GH

- Gravity **13.8 BLG**
- ABV ---
- IBU **36**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1230 liter(s)**
- Total mash volume **1640 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1230 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **991.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	325 kg (79.3%)	81 %	4
Grain	Pszeniczny	50 kg (12.2%)	85 %	4
Grain	Płatki ryżowe	30 kg (7.3%)	85 %	3
Grain	Acid Malt	5 kg (1.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	1500 g	30 min	12.6 %
Aroma (end of boil)	Centennial	1500 g	30 min	10 %
Dry Hop	Mosaic	3500 g	5 day(s)	10 %
Dry Hop	Centennial	3500 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1000 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	glukoamylaza	220 g	Mash	60 min