

ISA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (63.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Motueka | 20 g | 5 min | 8.3 % |
| Boil | Amarillo | 20 g | 5 min | 7.5 % |
| Boil | Mosaic | 30 g | 60 min | 11.3 % |
| Whirlpool | Motueka | 30 g | 1 min | 8.3 % |
| Whirlpool | Amarillo | 30 g | 1 min | 7.5 % |
| Whirlpool | Mosaic | 20 g | 1 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Notes

- 65°C - 40 min
72°C - 20 min
Jan 31, 2021, 4:28 PM