

## Low rider

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- Gravity **4.1 BLG**
- ABV **1.5 %**
- IBU **132**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	0.3 kg (75%)	81 %	6
Grain	Briess - Caramel Malt 90L	0.1 kg (25%)	75 %	177

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	5 g	---	6 %
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	5 g	30 min	6 %
Boil	Chinook	5 g	30 min	13 %
Boil	Cascade	5 g	5 min	6 %
Boil	Chinook	5 g	5 min	13 %
Dry Hop	Cascade	5 g	7 day(s)	6 %
Dry Hop	Chinook	5 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	---

### Notes

- Mash temp 70°C for 35mn  
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