

# San Junipero

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- Gravity **15.4 BLG**
- ABV ---
- IBU **63**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.5%)	80 %	5
Grain	Oats, Flaked	0.7 kg (13.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Passion	40 g	60 min	11.7 %
Boil	Southern Passion	30 g	10 min	11.7 %
Dry Hop	Southern Passion	80 g	5 day(s)	11.7 %

## Yeasts

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