

# Yerba IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Castle Pale Ale	2 kg (50%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	60 min	15 %
Boil	El dorado	10 g	30 min	11 %
Aroma (end of boil)	Strata/El dorado	20 g	10 min	13 %
Dry Hop	Strata/El dorado/Rakau	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S 05	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Yerba mate	200 g	Boil	10 min
Fining	Whirfloc	1 g	Boil	10 min

## Notes

- Zdecydowanie za dużo Yerby o 50 g, a nawet 100g. Długo się układa  
*Mar 18, 2023, 9:04 PM*