

## #51 Wedding MM

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **80**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (89.7%)	85 %	7
Grain	Oats, Flaked	0.8 kg (10.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	50 g	60 min	13.5 %
Boil	Simcoe	50 g	10 min	13.1 %
Boil	Simcoe	50 g	1 min	13.1 %
Dry Hop	Citra	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis