

# Hsjs

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (21.7%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (36.2%)	80 %	5
Grain	Wheat, Flaked	1 kg (14.5%)	77 %	4
Grain	Viking Pilsner malt	1.9 kg (27.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cashmere	20 g	100 min	8.8 %
Aroma (end of boil)	Cashmere	10 g	10 min	8.8 %
Whirlpool	Idaho gem	50 g	30 min	13.1 %
Whirlpool	Cashmere	20 g	30 min	8.8 %
Dry Hop	Cashmere	50 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Costal haze	Ale	Slant	200 ml	---