

# Izabella

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.3 kg (11.5%)	85 %	3
Grain	Płatki owsiane	0.3 kg (11.5%)	85 %	3
Grain	Viking Pale Ale malt	2 kg (76.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	15 g	60 min	5.1 %
Whirlpool	Izabella	20 g	15 min	5.1 %
Dry Hop	Izabella	65 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis