

# REPUBLICA DE CUBA #1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (47.6%)	85 %	7
Grain	Strzegom Golden Ale	0.5 kg (11.9%)	78 %	12
Grain	Weyermann - Pale Wheat Malt	1 kg (23.8%)	85 %	5
Grain	Płatki owsiane	0.4 kg (9.5%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	12 g	15 min	13 %
Aroma (end of boil)	Equinox	12 g	15 min	13.1 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Chinook	8 g	5 min	13 %
Aroma (end of boil)	Equinox	8 g	5 min	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	10 g	---