

Tomahawk

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 5.1 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 16.5 % |
| Boil | Centennial | 30 g | 15 min | 9.7 % |
| Aroma (end of boil) | Fusion UK | 30 g | 5 min | 6.4 % |
| Dry Hop | Equinox | 30 g | 5 day(s) | 13.4 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

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