

# Vespucci

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt              | 5 kg (82%)    | 96 %  | 4   |
| Grain | Viking Munich Malt               | 1 kg (16.4%)  | 87 %  | 18  |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%) | 73 %  | 120 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Cascade                | 30 g   | 60 min | 6 %        |
| Boil    | Mosaic                 | 25 g   | 35 min | 10 %       |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 45 min | 15.5 %     |
| Boil    | Citra                  | 30 g   | 50 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 7 g    | Boil    | 5 min |