

# yamame

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- Gravity **16.6 BLG**
- ABV ---
- IBU **56**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.2 kg (72.6%) | 78 %  | 6   |
| Grain | Płatki owsiane       | 0.7 kg (23.1%) | 85 %  | 3   |
| Sugar | laktoza              | 0.13 kg (4.3%) | --- % | --- |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Sorachi Ace | 55 g   | 15 min | 10 %       |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|---|------|--------|--------|------------|
| White Labs WLP644<br>Saccharomyces<br>brux-like Trois | Ale  | Liquid | 10 ml  | ---        |