

Yosemicki Łojant

- Gravity **12.4 BLG**
- ABV ---
- IBU **120**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (95.7%)	85 %	7
Grain	Oats, Flaked	0.25 kg (4.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	75 g	60 min	14.1 %
Boil	Rakau (NZ)	30 g	20 min	10.7 %
Whirlpool	Rakau (NZ)	30 g	0 min	10.7 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Rakau (NZ)	25 g	5 day(s)	10.7 %

Yeasts

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