

# Ambassador

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM ---
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Malt	2 kg (33.3%)	--- %	---
Grain	Pale Ale Malt	4 kg (66.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	40 g	30 min	15.5 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

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

## Notes

- Perhaps some citrus zest for boil?  
*Aug 18, 2021, 6:20 PM*