

# amico

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **65.6 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (68.1%)	81 %	4
Grain	Płatki jęczmienne	0.7 kg (10.4%)	60 %	3
Grain	Płatki owsiane	0.7 kg (10.4%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	60 %	3
Sugar	Cukier	0.25 kg (3.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	45 g	10 min	12 %
Whirlpool	Amarillo	50 g	10 min	9.5 %
Whirlpool	Mosaic	45 g	10 min	10 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Dry Hop	Mosaic	55 g	3 day(s)	10 %
Dry Hop	El Dorado	30 g	6 day(s)	15 %
Dry Hop	Cascade PL	25 g	6 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Dry	11.5 g	Fermentis
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