

# Enrico Fermi

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **62**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65.5 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **20 min** at **73C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (25.6%)	85 %	4
Grain	Viking Pale Ale malt	3.2 kg (74.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	5 min	8.1 %
Whirlpool	Cascade	15 g	15 min	8.1 %
Boil	Centennial	15 g	5 min	10.2 %
Whirlpool	Centennial	15 g	15 min	10.2 %
Boil	Chinook	15 g	5 min	11.6 %
Whirlpool	Chinook	15 g	15 min	11.6 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %

## Yeasts

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