

# ISA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.6%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	5 min	8.3 %
Boil	Amarillo	20 g	5 min	7.5 %
Boil	Mosaic	30 g	60 min	11.3 %
Whirlpool	Motueka	30 g	1 min	8.3 %
Whirlpool	Amarillo	30 g	1 min	7.5 %
Whirlpool	Mosaic	20 g	1 min	11.3 %

## Yeasts

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

## Notes

- 65°C - 40 min  
72°C - 20 min  
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