

# San Jose

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.3%)	80 %	5
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	12 g	60 min	9.5 %
Boil	Centennial	20 g	25 min	10.5 %
Boil	Citra	20 g	10 min	12 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Amarillo	11 g	5 min	9.5 %
Boil	Amarillo	6 g	30 min	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %
Dry Hop	Centennial	60 g	5 day(s)	10.5 %
Boil	Amarillo	5 g	10 min	9.5 %

## Yeasts

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