

# San Junipero

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- Gravity **15.4 BLG**
- ABV ---
- IBU **63**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (86.5%) | 80 %  | 5   |
| Grain | Oats, Flaked         | 0.7 kg (13.5%) | 80 %  | 2   |

## Hops

| Use for | Name             | Amount | Time     | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil    | Southern Passion | 40 g   | 60 min   | 11.7 %     |
| Boil    | Southern Passion | 30 g   | 10 min   | 11.7 %     |
| Dry Hop | Southern Passion | 80 g   | 5 day(s) | 11.7 %     |

## Yeasts

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