

## yellow sub ipa

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- Gravity **15.7 BLG**
- ABV ---
- IBU **48**
- SRM **10.5**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (70.6%)	80 %	8
Grain	Monachijski	1.2 kg (14.1%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (5.9%)	75 %	30
Grain	Karmelowy Czerwony	0.4 kg (4.7%)	75 %	59
Adjunct	Pszenica niesłodowana	0.4 kg (4.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Summer	30 g	10 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	9 g	Boil	15 min