

# Viking

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **36.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **56 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **36.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (50%)	80 %	7
Grain	Weyermann - Vienna Malt	1.8 kg (22.5%)	81 %	8
Grain	Briess - Pilsen Malt	1.8 kg (22.5%)	80.5 %	2
Grain	Karamel Pils Steinbach	0.4 kg (5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23.75 g	90 min	15.5 %
Boil	Amarillo	31.25 g	45 min	9.5 %
Boil	Amarillo	31.25 g	10 min	9.5 %
Dry Hop	Cascade	56 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	250 ml	safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Protafloc	3.13 g	Boil	15 min
Other	aromazyne	2 g	Primary	---