

# Alchemist

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	4.5 kg (78.3%)	80 %	5
Grain	Strzegom Wiedeński	0.75 kg (13%)	79 %	10
Grain	Płatki pszeniczne	0.4 kg (7%)	85 %	3
Grain	Monachijski	0.1 kg (1.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13.8 %
Boil	Mosaic	6 g	25 min	10 %
Boil	Amarillo	6 g	25 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis