

# ALPHA DOG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **27.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **73.91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC	3 kg (50.2%)	80 %	4
Grain	STRZEGOM CAMEL PALE	0.5 kg (8.4%)	77 %	8
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	0.51 kg (8.5%)	78 %	15
Grain	SŁÓD VIKING KARMELOWY 150	0.4 kg (6.7%)	75 %	150
Grain	SŁÓD VIKING KARMELOWY 300	0.6 kg (10%)	73 %	300
Adjunct	Płatki owsiane	0.5 kg (8.4%)	60 %	3
Grain	Słód KARMELOWY CRYSTAL 600 EBC Viking <a href="https://brewness.com/user/my-recipes">https://brewness.com/user/my-recipes</a> Mal	0.47 kg (7.9%)	60 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	20 g	30 min	12 %
Aroma (end of boil)	Falconer's Flight USA	10 g	5 min	10.5 %

Aroma (end of boil)	Nelson Sauvín	30 g	5 min	12 %
Boil	Sybilla własny (szyszki)	30 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---