

Amundsen Apocalyptic Thunder Juice Hestfaret

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **3.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6.1 kg (88.4%)	80.5 %	4
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	100 g	30 min	10 %
Dry Hop	Mosaic	100 g	14 day(s)	10 %
Dry Hop	Mosaic	200 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis