

Eryk Viking

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **5.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Słód zakwaszający Weyermann | 0.2 kg (5.6%) | 10 % | 7 |
| Grain | Castle Pale Ale | 3 kg (83.3%) | 80 % | 8 |
| Grain | Płatki pszeniczne | 0.2 kg (5.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Izabella | 15 g | 50 min | 7.5 % |
| Boil | Sybilla | 15 g | 10 min | 5.7 % |
| Aroma (end of boil) | Sybilla | 20 g | 1 min | 5.7 % |
| Aroma (end of boil) | Hibickus | 10 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-----|------|-----|
| lallemand Lalbrew New England Ale Yeast | Ale | Dry | 11 g | --- |
|---|-----|-----|------|-----|