

Eryk Viking

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **15**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **60 C**, Time **60 min**

Mash step by step

- Heat up **3.1 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **60 min** at **60C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (68.2%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.5 kg (11.4%)	80 %	60
Grain	Płatki pszeniczne	0.3 kg (6.8%)	60 %	3
Grain	Płatki owsiane	0.3 kg (6.8%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (6.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	10 g	45 min	6.4 %
Boil	Yellow Sub	30 g	10 min	6.4 %
First Wort	Azacca	10 g	10 min	14 %
Dry Hop	Wai-iti	40 g	5 day(s)	2.5 %
Dry Hop	Azacca	30 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand Lalbrew New England Ale Yeast	Ale	Dry	11 g	---

Notes

- W trakcie filtracji dodać do brzezki 10g chmielu Azacca

Do fermentacji ok 40g Wai-iti od 1 dnia
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